

Classica

HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA ROSADO 2012

2012

A warm and dry vintage

A very warm and dry vintage, marked by the excellent vegetative and health condition of the vines throughout the growing season. The rains at the end of September were much appreciated, as they had a very positive impact on ripening, bringing greater balance to the grapes. High-altitude areas, such as Alto Najerilla, retained their fruit potential and freshness, as did the higher plots in Sonsierra, where we also managed to avoid the adverse effects of the warm vintage by harvesting earlier.

AWARDS

96 POINTS
BEST ROSÉ OF
THE WORLD.

The Rosé Report,
Elisabeth Gabay MW.
2012 vintage.

97 POINTS
PLATINUM MEDAL

Decanter World
Wine Awards 2024.
2012 vintage.

95 POINTS

IWSC -
International Wine
& Spirits
Competition 2024.
2012 vintage.



LA VISIONARIA [THE VISIONARY]

Winemaker **Ramona Norberta de Albiz y Ruiz del Castillo** was ahead of her time, producing Bordeaux-style wine in Labastida during the early 19th century.

D.O.Ca. Rioja

CLASSICA GRAN RESERVA ROSADO 2012



TASTING NOTES

Visual: Salmon color with coppery notes and great intensity. Lengthy aging produces it high tone and some grayish nuances on the rim.

Nose: It is distinguished by its aromatic, silky essence, which is one-of-a-kind and full of character. Floral and soapy notes dominate, with extra fruity tones of grapefruit and orange peel.

Balsamic and menthol qualities are also detected, lending it a distinct freshness. In addition, vanilla and hay notes are combined and incorporated into the aromatic structure, resulting in a wine with a distinct identity.

Palate: Fullness on attack, with very good balance as it passes through the mouth, where delicate sensations are the common theme. Of great length, it is a wine that exudes subtlety and elegance. It has certain final saline touches that increase its complexity. In the final sensations stone fruits appear, leaving behind highly pleasing sensorial recollections.

TECHNICAL INFORMATION

3,34

PHP

12,79 %

ALCOHOL

VARIETIES

Garnacha and Viura.

VINEYARDS

Goblet trained vines located on the ferrous clay terraces of the Alto Najerilla at high altitude, hanging from the slopes of the Sierra de la Demanda facing north.

WINEMAKING

Harvest on September 27. Maceration of between 24 and 48 hours at low temperatures, around 10°C. Subsequently, the tank is tapped, naturally extracting a bright pink must, which ferments at 16°C for about 20 days in steel tanks.

AGING

Four years in Bordeaux barrels and subsequent aging in the bottle.

The oaks of the *Quercus petraea* species are sourced from a specific selection of forests in France and Eastern Europe; the majority of the oak is first-use, with some second-use barrels included.

METEOROLOGICAL CONDITIONS

