

Classica

HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA ROSADO 2013

2013

The coldest vintage of the century

A very complex vintage due to atypical weather conditions. The winter was wet, and so was the spring, which, in addition to being rainy, was very cold, extending almost until mid-June with a significant frost on May 25. Flowering was delayed, and ripening was uneven, with many humidity issues that intensified the green pruning work. Summer was mild, though it took its time to arrive.

The weather in September and October allowed the vines to complete their cycle successfully, particularly for the old vineyards. However, the harvest required a lot of patience, being carried out in a very selective and staggered manner to achieve optimal ripeness.

AWARDS

94 POINTS

Tim Atkin MW,
Rioja Report 2025
2013 vintage.

97 POINTS

Decanter Wines of
the Year 2024.
2013 vintage.



EL PROFESOR [THE PROFESSOR]

Cruz Manso de Zúñiga was crucial in the fight against phylloxera, helping to improve winemaking techniques and preserve Rioja's native grape varieties.

D.O.Ca. Rioja

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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

3,37

PHP

13,31 %

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 October 17. Maceration of between 24 and 48 hours at low temperatures, around IOQC.

Subsequently, the tank is tapped, naturally extracting a bright pink must, which ferments at 16QC for about 20 days in steel tanks.

AGING

Four years in Bordeaux barreis 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 barreis included.

METEOROLOGICAL CONDITIONS

