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Classica
HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA TINTO 2001

2001

The perfect vintage

It is fortunate that the first commercial vintage of Bodega Hacienda López de Haro was the spectacular and historic 2001. The weather was ideal for the perfect development of the growing season: the winter was mild, rainfall was well-distributed, with heavier rains until April and lighter showers for the rest of the spring and summer. In September and October, the grapes maintained an excellent health condition, with a slow, balanced, and complete ripening.
The harvest was carried out in impeccable health conditions and with exceptional quality.

AWARDS

93 POINTS
Peñín Guide 2021.
2001 vintage.

92 POINTS
James Suckling,
2019.
2001 vintage.

EL CLÉRIGO [THE CLERIC]

This **clergyman** from Labastida was more interested in vineyards than in ecclesiastical matters and was a pioneer of Bordeaux-style winemaking in Rioja at the end of the 18th century.

D.O.Ca. Rioja

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TASTING NOTES

Visual: Good intensity is maintained despite its long life. The tonalities dominate on the rim with the lively reflection of the cherry tones from its youth.

Nose: Complex and mineral, it combines notes of ripe Tempranillo fruit with the exuberant spices and aromatic herbs of the Graciano. The common denominator is its barrel aging, with notes of tobacco, chamomile and the character of the passage of time. Its background is sweetly reminiscent of honey, vanilla and dried fruit and nuts.

Palate: Subtlety and finesse at the entrance, typical "Sonsierra DNA", driven by the sublime acidity characteristic of the Graciano. The finish gives an indication of the tannic skeleton of the grape and the oak, which bring more rugged tactile sensations, but at the same time very elegant.

TECHNICAL INFORMATION

3,66 PHP

14,35 % ALCOHOL

VARIETIES

Tempranillo and Graciano.

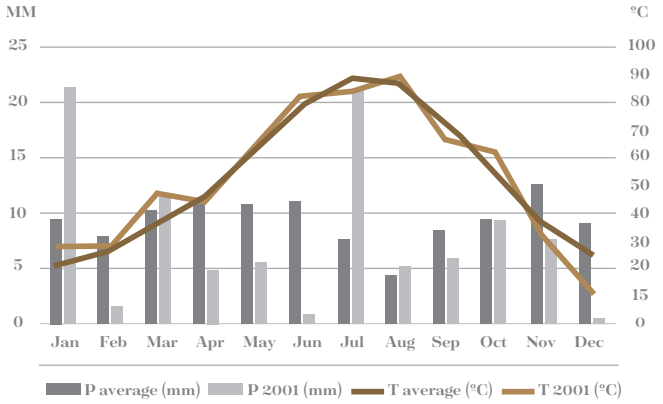
VINEYARDS

Old goblet-shaped vineyards, with an average age of 70, some of them planted on the old "planting frame" or "square" just after the phylloxera blight, where ancient varieties of vines still survive, including Tempranillo. They are located at high altitude, with a cooler climate, both in the Sonsierra region (San Vicente and neighboring towns).
They occupy the calcareous clay terraces at the foot of the Sierra de Toloño facing south.

WINEMAKING

Harvest by hand and staggered throughout the month of October 2001. Each variety and area were fermented separately in steel tanks, always with the grape's own yeast and with spontaneous malolactic fermentation. The winemaking of this first vintage differs slightly from the subsequent ones, with a longer maceration (3 weeks).

AGING

In the first vintage, the ageing lasted for 4 years in French oak Bordeaux barrels, half new and half used, with medium and medium plus toasting; the blending was then carried out to finish its refinement during a long stay in bottles.

METEOROLOGICAL CONDITIONS