

Classica

HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA TINTO 2004

2004

A privileged and fresh vintage

The rainy winter provided the vines with ample water reserves for the entire growing season. Bud break occurred late, but the cycle progressed well during the summer, thanks to some timely showers. In mid-September, an exceptional period of favorable weather began, with sunny days and cool nights that lasted throughout the harvest, allowing for a slow and balanced ripening.

A true privilege, especially for old vineyards with low yields per vine.

AWARDS

98 POINTS
BEST IN SHOW
Decanter World
Wine Awards 2021.
Añada 2004
vintage.



EL BANQUERO [THE BANKER]

The proud and wealthy director of the Bank of Spain in Haro arrived in the city in 1892 to manage the substantial profits from exports to France.

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: Spicy notes and licorice stand out. It is a very complex and intense wine that also reflects a balsamic character with notes of eucalyptus and violets. The prolonged aging gives it aromas of roots and leaves, intertwined with descriptors of tobacco, vanilla and dried fruit and nuts from the barrel.

Palate: Its high level of intensity is supported by a robust structure and features extremely pleasant tactile sensations. Its initial sweet and enveloping attack gives way to a passage through the mouth with good acidity and a slight final bitterness that generates an aftertaste full of nuances. A wine tamed by time in a vintage of great maturity.

TECHNICAL INFORMATION

3,66

PHP

14,24 %

ALCOHOL

VARIETIES

Tempranillo and Garnacha.

VINEYARDS

Old goblet-shaped Tempranillo vines, with an average age of 70, some of them planted on the old “planting frame” or “square” just after the phylloxera blight. They grow on clay-limestone terraces at the foot of the Sierra de Toloño, facing south, at a high altitude, with a cool climate, in the Sonsierra region (San Vicente and surrounding towns). La Garnacha comes from 90-year-old vineyards planted in the Cárdenas area, in Alto Najerilla. They are also located at a high altitude, on clay-ferrous terraces facing north.

WINEMAKING

Manual and staggered harvest during the first fortnight of October. Each variety and area were fermented separately in steel tanks, always with the grape’s own yeast and with spontaneous malolactic fermentation, with very respectful maceration for two weeks.

AGING

Three and a half years in Bordeaux barrels of French oak, half new and half used, with light and medium toasting; with further blending to complete refinement throughout a lengthy stay in the bottle.

METEOROLOGICAL CONDITIONS

