

Classica

HACIENDA
LOPEZ DE HARO

CLASSICA GRAN RESERVA TINTO 2005

2005

One of the best vintages of the century

2005 was one of the best vintages in Rioja in recent decades, thanks to very favorable weather conditions. The winter was not very rainy, nor was the spring, but the crucial rains came at the key moments during the growing cycle. September brought moderate temperatures during the day and cool nights, which favored balance in the final stage of ripening. By harvest time, the grapes were in exceptional health.

AWARDS

93 POINTS
International
Wine&Spirits
Competition.
2005 vintage.

95 POINTS
Tim Atkin. Rioja
Report 2024.
2005 vintage.



EL MAQUINISTA [THE TRAIN ENGINEER]

The train engineer, donning his cap and overalls stained black by coal soot, was indispensable in the transportation of grapes and wine in a Rioja that was beginning to thrive.

D.O.Ca. Rioja

CLASSICA GRAN RESERVA TINTO 2005



TASTING NOTES

Visual: With great color intensity, it preserves a great depth of color despite its lengthy aging phase. It shows intense cherry red tones, although these have turned more russet on the rim due to its evolution over time.

Nose: Notable for its remarkable intensity and complexity, without being dominated by the oxidative characteristics that are typically associated with an aged wine. In addition to dark fruit and orange peel, the licorice and spicy aromas stand out. In the background, the balsamic notes can also be appreciated, which give it a great appeal and a touch of freshness, along with notes of fallen leaves, tobacco and nuts that enclose that complexity in a great harmony of aromas.

Palate: Great intensity while exuding smoothness. With very pleasant tactile sensations that denote warmth, it maintains great energy based on its good acidity. Its beginning is sweet and enveloping, giving way to a lengthy, extremely pleasant mouth that culminates in a complex aftertaste. A wine rich with subtleties that provokes thought and discovery.

TECHNICAL INFORMATION

3,63

PHP

14,34 %

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). 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 last week of September and the first week 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

