

HACIENDA
LOPEZ DE HARO
RIOJA

Hacienda López de Haro Badarán 2025

A pairing of altitude and old vines for an enveloping and energetic white wine.

VARIETIES: Viura, Malvasía, Garnacha Blanca, Tempranillo Blanco, Maturana Blanca and Chardonnay.

HARVEST: Hand-harvested from 15 to 17 September.

VINEYARDS: Located in Badarán (Alto Najerilla) at over 600 metres above sea level. Clay-ferrous soils. Half of the grapes come from old vines (Viura and Malvasía), while the remaining varieties are from younger plantings.

WINEMAKING: 24-hour maceration, gentle pressing and temperature-controlled fermentation in stainless steel tanks.

AGEING: Four months in French and Eastern European oak barrels of second and third use.

ALCOHOL: 12.5 % Vol.

TASTING NOTES: *Colour:* Pale straw yellow, clean and bright. *Nose:* Intense and expressive, with notes of white flowers, stone fruit and ripe pome fruit. A background of sweet spices, honey, vanilla and bakery notes. *Palate:* Broad and enveloping, with a glyceric texture and well-integrated acidity. Long finish, with mineral notes, a slight bitterness and subtle hints of forest and aromatic herbs on the finish.

FOOD PAIRING: Fish, poultry, creamy rice dishes, mild Asian cuisine and soft cheeses.

VINTAGE 2025: Marked by one of the lowest yields of the century and outstanding quality. The dry and stable summer weather ensured excellent vineyard health, and the final stages of ripening took place under optimal conditions, achieving a remarkable balance between alcohol level and phenolic ripeness.

AWARDS

92 points.
Tim Atkin MW.
2023 Vintage.

93 points.
Miquel Hudin.
2023 Vintage.

91 points.
Decanter
Magazine.
2022 Vintage.



Hacienda López de Haro is a DOCa Rioja winery located in San Vicente de la Sonsierra, specialising in the reinterpretation of classic Rioja style from a contemporary perspective.

