

HACIENDA
LOPEZ DE HARO
RIOJA

Hacienda López de Haro Blanco 2025

Complex, intense and with
bright acidity.

VARIETIES: Viura and other varieties (Malvasía, Garnacha Blanca, Tempranillo Blanco, Sauvignon Blanc and Chardonnay).

VINEYARDS: Selection of low-yield vineyards in Sonsierra, Alto Najerilla and Rioja Alavesa.

HARVEST: Between September 15th and 17th.

WINEMAKING: 24-hour maceration, gentle pressing and controlled fermentation in small tanks.

AGEING: One fifth of the wine spends 3 months in French and Eastern European oak barrels. The rest remains in stainless steel until final blending.

ALCOHOL: 12 % Vol.

TASTING NOTES: *Colour:* Pale straw yellow, clean and bright. *Nose:* Floral and white fruit aromas, with notes of pear and quince, a background of cream, honey and a subtle mineral character. *Palate:* Harmonious and persistent, with a creamy entry that evolves into bright acidity, providing tension, balance and an elegant citrus-driven finish.

FOOD PAIRING: Fish, seafood, fish-based rice dishes, grilled vegetables and mild cheeses.

VINTAGE 2025: A vintage marked by one of the lowest yields of the century, yet outstanding quality. The dry and stable summer ensured excellent vineyard health, and the final ripening phase took place under optimal conditions, achieving great balance between alcohol level and phenolic ripeness.

AWARDS

90 points.
Guía Peñín 2020.
2018 Vintage.

Silver Medal.
Decanter World
Wine Awards 2021.
2020 Vintage.

90 points.
Tim Atkin Rioja
Report 2018.
2016 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.

