

HACIENDA  
**LOPEZ DE HARO**  
RIOJA

## Hacienda López de Haro Crianza 2022

The essence of fine Rioja wines in an elegant and balanced crianza.

**VARIETIES:** Tempranillo, with less than 10% Garnacha and Graciano.

**VINEYARDS:** Selection of low-yield vineyards on poor soils along the Ebro river terraces, in the Sonsierra area.

**HARVEST:** Hand-harvested between September 6th and October 6th.

**WINEMAKING:** Between 8 and 10 days of static maceration. Spontaneous fermentation with indigenous yeasts at 24 °C. Very small amounts of sulphur are added.

**AGEING:** 16 months in French, Eastern European and American oak barrels. 10% new barrels, the rest between 2 and 6 uses.

**ALCOHOL:** 13.5% Vol.

**TASTING NOTES:** *Colour:* Cherry red with good intensity and light brick tones at the rim. *Nose:* Balanced and expressive, with notes of red fruits and ripe black fruit, accompanied by ageing nuances (vanilla and cocoa), a liquorice background and spicy hints. *Palate:* Smooth and elegant entry, fresh and balanced in profile. Good structure, polished tannins and a velvety texture. Persistent finish, with cherry notes and a creamy, harmonious sensation.

**FOOD PAIRING:** Grilled and roasted meats, cured meats, meat-based rice dishes and semi-cured cheeses.

**VINTAGE 2022:** Marked by drought and high temperatures, resulting in healthy grapes of excellent quality. An early and slightly shorter harvest than in previous years, maintaining freshness and balance in higher-altitude plots.

### AWARDS

**90 points.**  
Vinum.  
2021 Vintage.

**90 points.**  
James Suckling.  
2021 Vintage.

**Silver Medal.**  
Decanter World  
Wine Awards 2023.  
2019 Vintage.

**91 points.**  
Robert Parker.  
2012 and 2014.  
2008 and  
2010 Vintages.



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.

