

HACIENDA
LOPEZ DE HARO
RIOJA

Hacienda López de Haro Reserva 2019

Subtlety and balance in a classic
Rioja reserva.

VARIETIES: Tempranillo and Graciano.

VINEYARDS: Selection of low-yield vineyards with an average age of around 30 years, planted on poor soils along the Ebro river terraces, in the Sonsierra area.

HARVEST: Hand-harvested during the first weeks of October.

WINEMAKING: 10 days of maceration and controlled fermentation at 25 °C in 30,000 kg vats.

AGEING: 20 months in French and American oak barrels.

ALCOHOL: 14% Vol.

TASTING NOTES: *Colour*: Cherry red with brick tones and medium depth. *Nose*: Balance between ripe fruit, spices and vanilla, with notes of tobacco and cocoa. *Palate*: Subtle and elegant, light on its feet, very round, with good acidity and fresh, balsamic notes.

FOOD PAIRING: Roasted meats, traditional stews, braised legumes and aged cheeses.

VINTAGE 2019: Heat and low humidity limited disease pressure and ensured proper ripening. Low rainfall, yet sufficient at key moments. A healthy vintage of very good quality.

AWARDS

92 points.
Decanter World
Wine Awards.
2018 and
2019 Vintages.

91 points.
James Suckling.
2019 Vintage.

91 points.
Wine Enthusiast,
2017 Vintage.

92 points.
Robert Parker.
2005 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.

