

HACIENDA  
**LOPEZ DE HARO**  
RIOJA

## Hacienda López de Haro Rosé 2024

A rosé with the soul of a clarete,  
fresh and gastronomic.

**VARIETIES:** Viura and Garnacha Tinta.

**VINEYARDS:** Selection of low-yield vineyards in Alto Najerilla, on predominantly clay-iron soils.  
**HARVEST:** Hand-harvested during the last week of September.

**WINEMAKING:** Maceration for less than 24 hours at low temperature ( $\approx 10^{\circ}\text{C}$ ). Free-run juice bleeding and fermentation at  $16^{\circ}\text{C}$  for around 20 days.

**ALCOHOL:** 12.5% Vol.

**TASTING NOTES:** *Colour:* Very pale salmon, with coppery hues. *Nose:* Floral and citrus notes, fresh pome fruit and a background of orange peel. *Palate:* Harmonious and enveloping, with balance between the sweetness of Garnacha and the freshness of Viura. Subtle, long and persistent.

**FOOD PAIRING:** Rice dishes, Mediterranean cuisine, oily fish, pasta, vegetables and light Asian cuisine.

**VINTAGE 2024:** A vintage marked by a dry spring followed by rainfall that favoured vine development. Late-summer rains required an early and swift harvest to preserve quality.

### AWARDS

**90 points.**  
Decanter World Wine Awards 2021, 2020 Vintage.

**Best Rosé Wine**  
Premios Verema 2018, 2017 Vintage.

**90 points.**  
Guía Peñín 2022, 2021 Vintage.

**Best Value**  
Wines from Spain top 100 2018, 2017 Vintage.



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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.

