

HACIENDA  
**LOPEZ DE HARO**  
RIOJA

## Hacienda López de Haro San Vicente de la Sonsierra 2023

Landscape, history and character  
of San Vicente de la Sonsierra.

VARIETIES: Tempranillo and Mazuelo.

VINEYARDS: 18 hectares of selected vineyards across different plots in San Vicente de la Sonsierra, at an average altitude of 530 m.

HARVEST: Hand-harvested, from September 18th to October 7th.

WINEMAKING: 12 days of maceration and controlled fermentation below 25 °C.

AGEING: 14 months in French (40%) and Eastern European (60%) oak barrels, new and second-use.

ALCOHOL: 13 % Vol.

TASTING NOTES: *Colour*: Intense cherry red with garnet tones. *Nose*: Black fruit, balsamic and mineral notes, with a background of scrubland and ageing nuances. *Palate*: Fresh and enveloping, with great persistence. It combines breadth, acidity and tension, reflecting the mosaic of vineyards within the municipality.

FOOD PAIRING: Roasted meats, traditional stews, small game and aged cheeses.

VINTAGE 2023: A generally dry year, though highly variable, with periods of drought and heat alternating with cycles of rainfall and cooler temperatures. September rains arrived at the right moment to favour ripening and achieve healthy, balanced grapes.

### AWARDS

**91 points.**  
Decanter World  
Wine Awards.  
2020 Vintage.

**90 points.**  
Miquel Hudin.  
2023 Vintage,

**90 points.**  
James Suckling.  
2020 Vintage.

**90 points.** Vinous.  
2020 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.

