

HACIENDA
LOPEZ DE HARO
RIOJA

Hacienda López de Haro Tempranillo 2024

All the potential of the
Tempranillo variety.

VARIETIES: 100% Tempranillo.

VINEYARDS: Selection of vineyards located in
Sonsierra, on predominantly clay-limestone soils.

HARVEST: Hand-harvested between September
24th and October 9th.

WINEMAKING: 10 days of maceration and controlled
fermentation at 28 °C.

AGEING: 6 months in French and American oak
barrels of several uses.

ALCOHOL: 13% Vol.

TASTING NOTES: *Colour*: Intense cherry red with
violet hues. *Nose*: Forest fruits, spicy notes and
liquorice, with mineral hints and light touches of vanilla.
Palate: Structured and fresh, with good acidity
and supple tannins. Fruity and persistent finish.

FOOD PAIRING: White meats, cured meats,
meat-based pasta dishes and semi-cured cheeses.

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

89 points
Guía Peñín.
2017 Vintage.

Silver Medal
Tempranillos
al Mundo.
2015 Vintage.

Bronze Medal
Decanter World
Wine Awards.
2016 Vintage.

89 points
Robert Parker.
2012 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.

