

# HACIENDA LOPEZ DE HARO

## Hacienda López de Haro Melante 2017

Concentration, freshness and balance in a late harvest sweet wine

VARIETIES: Moscatel de Grano Menudo.

VINEYARDS: Vineyards planted in 1999 at Finca Zarcillo, in Calahorra (La Rioja), with a selection of plots destined for late harvesting to maximise concentration and varietal expression.

HARVEST: Harvested in the first half of October.

WINEMAKING: Fermentation in French oak barrels, naturally interrupted upon reaching a certain level of alcohol, resulting in a naturally sweet wine.

AGEING: 9 months in French oak barrels.

ALCOHOL: 15 % vol.

TASTING NOTES: *Colour*: Deep golden colour with evolved hues. *Nose*: High aromatic intensity, with notes of orange peel, dried apricots and honeyed nuances, alongside fresh fruit, balsamic hints and a subtle touch of oak. *Palate*: Balanced and lively. Despite being a sweet wine, it retains a fresh acidity that brings tension and structure. Long finish with notes of stewed fruit.

FOOD PAIRING: Citrus- or fruit-based desserts, foie gras, blue cheeses or soft cheeses, and traditional pastries.

VINTAGE 2017: A meteorologically challenging year, with episodes of frost, heavy rainfall and drought. A summer of warm days and cool nights favoured balanced ripening and excellent sanitary conditions of the grapes.



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Hacienda López de Haro is a winery located in San Vicente de la Sonsierra, specialising in the reinterpretation of classic style from a contemporary perspective.

