

# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO BLANCO 2018

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**Complex, intense and great acidity.**

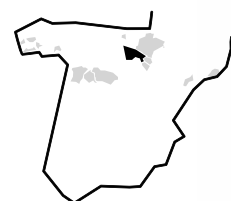
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## ORIGIN

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In deciding where to establish our winery we chose the historic town of San Vicente de la Sonsierra, in the heart of D.O.Ca Rioja surrounded to the north by the Sierra Cantabria and to the south by the Ebro river. The microclimate of the area and its clay-calcareous soils generate the perfect conditions for the vineyard.



**D.O.Ca. Rioja**



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## AWARDS

**Best Value Whites**  
Wines from Spain  
Awards 2016. 2015  
vintage.

**Gold Medal**  
Monovino Awards  
2015.  
2014 vintage.

**Gold Medal**  
Baco Awards 2017.  
2016 vintage.

**90 points**  
Guía Peñín 2020.  
2018 vintage.

HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** Viura (75%) and other varieties (Malvasía, Chardonnay, Tempranillo Blanco, Sauvignon Blanc and Garnacha Blanca).

**Vineyard:** A selection of old vineyards, settled in the areas of Rioja Alta, Rioja Alavesa and Alto Najerilla.

**Harvest:** Manual harvest in October.

**Winemaking:** Maceration for 24 hours, light pressing and controlled fermentation in small vats.

**Aging:** After fermentation, 20% of the wine spends 3 months in oak barrels from France and Eastern Europe. The other 80% remains in a stainless steel tank until the aging ends. Afterwards, both are blended and bottled.

**Alcohol Content:** 12,5% Vol.

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 **TASTING NOTES**

**Colour:** Straw yellow color, great clarity and vivacity.

**Nose:** Assemblage of floral aromas and fruits. Pear notes stand out alongside the freshest notes of quince. Cream and honey are perceived in the background aromas, which give it a very pleasant character. Mineral nuances bring complexity and intensity.

**Palate:** Harmonious and persistent. Its initial unctuous character evolves towards great acidity. An intense wine, with tension, very balanced and with an elegant finish. Leaves memories of a citrus nature that generate fresh and pleasant sensations.

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 **VINTAGE**

*The spring was rainy and cold, which forced us to remain vigilant of the fungi but thanks to the good temperatures in July and August, the grapes were harvested in good conditions. The harvest was very selective and lasted until the end of October. It was a very good vintage for the rosé and white wines.*

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# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO ROSÉ 2019

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**A rosé with a “clarete” soul, a Rioja classic reinvented.**

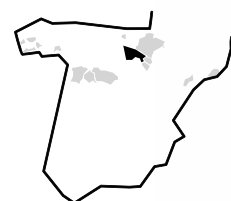
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**D.O.Ca. Rioja**



## AWARDS

**Verema Awards**  
Best Spanish Rosé  
Wine 2018. 2017  
vintage.

**Best Value**  
Wines from Spain top  
106. 2018.  
2017 vintage.



HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** Viura and Garnacha Tinta.

**Vineyard:** A selection of old Viura and Garnacha low production vineyards, settled on clay-ferrous soils in the area of Alto Najerilla (La Rioja).

**Harvest:** Manual harvest in October.

**Winemaking:** Short maceration (24-48 hour), controlled fermentation at low temperature (16°C) during 20 days.

**Alcohol Content:** 12,5% Vol.

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 **TASTING NOTES**

**Colour:** Very pale salmon, with coppery nuances and light gray tones in the border.

**Nose:** Floral notes accompanied by fresh pome fruits and an orange peel background.

**Palate:** Very harmonious and enveloping. The sweetness of the Garnacha is combined with the freshness of the Viura in a perfect balance. Of subtle character, but with great length and persistence, typical of the Atlantic signature that transmits the Alto Najerilla area.

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 **VINTAGE**

*The heat and low humidity favored the lack of diseases and correct maturation. Minimal rainfall but enough at key moments. A healthy, high quality vintage.*

# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO MADURADO 2018

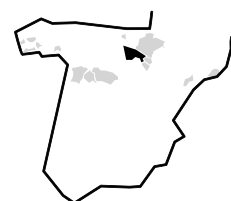
## The potential of Tempranillo.

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D.O.Ca. Rioja



### AWARDS

**Silver Medal**  
Tempranillos al Mundo  
Awards 2016. 2015  
vintage.

**Bronze Medal**  
Decanter World Wine  
Awards 2017. 2016  
vintage.

**Commended Wine**  
International Wine  
Challenge 2014. 2013  
vintage.

**89 points**  
Robert Parker ratings  
2014. 2012 vintage.

**89 points**  
Guía Peñín 2019. 2017  
vintage.



HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** 100% Tempranillo.

**Vineyard:** A selection of old vineyards settled on calcareous-clay soils in the Sonsierra area.

**Harvest:** Manual harvest in October.

**Winemaking:** Maceration for 10 days, controlled fermentation at 28°C.

**Aging:** 6 months in used French and American oak barrels.

**Alcohol Content:** 13,5% Vol.

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 **TASTING NOTES**

**Visual:** Intense cherry red with violet nuances typical of its youth.

**Nose:** Predominant are the aromas of berries (blueberries, raspberries, blackberries) accompanied by spicy notes and licorice, characteristic of the variety. Graphite mineral notes are also perceived, as well as certain hints reminiscent of vanilla and fallen leaves that increase aromatic complexity.

**Palate:** It has good structure, typical of this variety. It also has good acidity that generates a lasting finish. Although it is a structured wine, it has a very pleasant and enveloping character, as a result of aging during its time spent in barrels. Its fruity finish is reminiscent of young wine.

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 **VINTAGE**

*The rainy and cold spring forced us to remain vigilant of the fungi but thanks to the good temperatures in July and August, the grapes were harvested in good conditions. The harvest was very selective.*

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# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO CRIANZA 2016

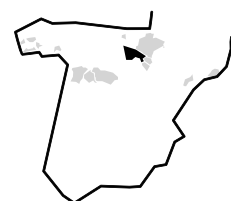
**A classic Rioja that never fails: finesse, complexity and lots of fruit.**

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D.O.Ca. Rioja



## AWARDS

**Top 50 Best Buy Rioja**  
Decanter Magazine.  
Sarah Jane Evans MW.  
March 2016.

**Grand Gold Medal**  
Wine Contest Sub-30  
2018. 2015 vintage.

**90 points**  
James Suckling  
ratings. 2016 vintage.

**Silver Medal**  
Mundus Vini 2018.  
2015 vintage.

**91 points**  
Robert Parker ratings  
2012 and 2014. 2008  
and 2010 vintages.



HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** Tempranillo, Garnacha and Graciano.

**Vineyard:** A selection of vineyards with low production settled on poor soils of Ebro's terraces in the area of the Sonsierra.

**Harvest:** Manual harvest in October.

**Winemaking:** Maceration for 10 days, controlled fermentation at 25°C.

**Aging:** 18 months in French and American oak barrels.

**Alcohol Content:** 13,5% Vol.

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 **TASTING NOTES**

**Colour:** Cherry color, with russet tones around the rim.

**Nose:** Assemblage of aromas from the barrel (cream, cocoa and vanilla) with black as well as ripe fruits. Typical Tempranillo liquorice aromas at the end with spicy notes.

**Palate:** Pleasant, elegant profile shows fresh sensations from beginning to end. A good structure, provided by the Tempranillo variety, but with the velvety character of its barrel aging. In the end it is reminiscent of cherry and leaves a very pleasant unctuous feeling.

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 **VINTAGE**

*A well-balanced vintage with relatively cold Winter, fresh Spring and dry Summer with moderate temperatures, resulted in perfect maturation. Good results both in terms of quality and quantity.*

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# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO EDICIÓN LIMITADA 2017

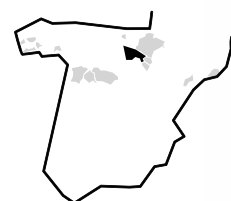
## History, landscape and terroir from San Vicente de la Sonsierra.

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D.O.Ca. Rioja



### AWARDS

**Gold Medal**  
Mundus Vini 2019.  
2016 vintage.

**90 points**  
Guía Peñín 2019.  
2016 vintage.

**Silver Medal**  
IWSC 2019. 2016  
vintage.

**90 points**  
James Suckling review  
2019. 2016 vintage.



HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** Tempranillo (90%) and Mazuelo (10%).

**Vineyard:** 18 hectares of vineyards selected from different plots within San Vicente de la Sonsierra (530 m.).

**Harvest:** Manual harvest in October.

**Winemaking:** 2 weeks of maceration. Controlled fermentation stopping at a minimum of 28 degrees.

**Aging:** 14 months of aging in new and second-fill barrels of French oak (40%) and Hungarian oak (60%). A total of 105 barrels of 225 liters barrels has been produced (of which 30,750 bottles of 75 cl have been bottled).

**Alcohol Content:** 14% Vol.

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 **TASTING NOTES**

**Visual:** Intense cherry color with garnet tones on the rim, great vivacity and brightness.

**Nose:** The aromas of black fruits predominate accompanied by balsamic and mineral notes that give it a great depth. A very intense and complex nose, with aromas of broom, forest and other sweet notes coming from its barrel aging.

**Mouth:** Fresh, very enveloping with a lingering finish. The amplitude of the Tempranillo variety is combined with the acidity and tension of the Mazuelo. A wine of enormous complexity and full of nuances, the result of a precise combination of the mosaic of old vines hailing from the municipality of San Vicente.

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 **VINTAGE**

*A year marked by challenging weather conditions. The March temperatures fluctuated enormously which together with the heavy frost at the end of April and hot and dry Summer resulted in the earliest harvest in many years. It was classified as short but of great quality.*

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# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO RESERVA 2015

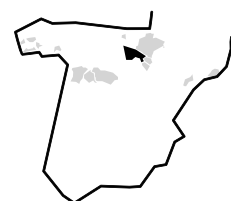
## The subtlety and balance of a classic reserva Rioja.

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D.O.Ca. Rioja



### AWARDS

**Gold Medal**  
Mundus Vini 2018.  
2013 vintage.

**Gold Medal**  
Vinos Sub-30 Contest  
2018. 2013 vintage.

**Wine from Spain Top**  
Included in the top  
100 list of Wines  
from Spain list.  
2014 vintage.

**Silver Medal**  
International Wine  
Challenge 2018. 2013  
vintage

**92 points**  
Robert Parker 2012.  
2005 vintage.



HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** Tempranillo and Graciano.

**Vineyard:** Old vineyards with an average age of 30 years and very low production, settled on poor soils of Ebro's terraces in the area of la Sonsierra (La Rioja).

**Harvest:** Manual harvest in October.

**Winemaking:** Maceration for 10 days, controlled fermentation at 25°C. Winemaking in 30.000 kg vats.

**Aging:** 20 months in French and American oak barrels.

**Alcohol Content:** 13,5% Vol.

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 **TASTING NOTES**

**Visual:** Cherry red with russet tones on the rim and medium depth robe.

**Nose:** Balance between spices, vanilla and ripe fruit resulting in perfect harmony. In the background notes of tobacco and cocoa stand out, as a result of their evolution in the barrel.

**Palate:** Its essence is subtlety and elegance. Light in character, yet a very round and enveloping wine. Persistent in the mouth due to its good acidity, leaving behind fresh, balsamic memories.

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 **VINTAGE**

*A vintage of excellent quality due to a dry and hot Summer with a hail storm incident at the end of August. The early harvest resulted in wines of good balance between the alcohol content and acidity.*

# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO GRAN RESERVA 2011

**Elegance and complexity for a Gran Reserva exuding freshness.**

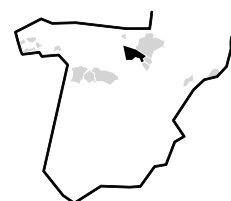


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D.O.Ca. Rioja



## AWARDS

**92 points**

Wine & Spirits Magazine 2018. 2010 vintage.

**92 points**

Guía Peñín 2020. 2010 vintage.

**90 points**

Tim Atkin MW Rioja Report 2019. 2010 vintage.

**Gold Medal**

Mundus Vini 2017. 2009 vintage.

**91 points**

Wine Spectator February Issue 2019. 2010 vintage.



HACIENDA  
**LOPEZ DE HARO**

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 **TECHNICAL INFORMATION**

**Varieties:** Tempranillo and Graciano.

**Vineyard:** A selection of old vineyards with an average age of 50 years and very low production, settled on poor soils of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja).

**Harvest:** Manual harvest at the end of October.

**Winemaking:** Winemaking in 30.000 kg vats. Maceration for 10 days. Controlled fermentation at 25°C.

**Aging:** 30 months in used (80%) and new (20%) French and American oak barrels. Maturation in bottle for more than 4 years.

**Alcohol Content:** 14% Vol.

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 **TASTING NOTES**

**Visual:** Russet red with vivacious notes on the rim that denote its freshness despite its extensive aging both in barrels and bottles.

**Nose:** A true mosaic of spices, making it enormously complex. A sweet, primary background also stands out with notes of ripe fruit compote and an interesting touch of licorice.

**Palate:** Persistently lingering, shows velvety tannins, the result of its slow evolution throughout the extensive aging period. Preserving good acidity makes it balanced from beginning to end. Its enveloping nature provides a very elegant, harmonious ending.

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# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO SELECCIÓN 30 BARRICAS 2010

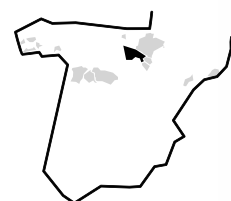
**A unique vineyard for a limited edition of only 9,000 bottles.**

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**D.O.Ca. Rioja**



## AWARDS

**Gold Medal**  
International Wine &  
Spirit Competition  
2016. 2008 vintage.

**92 points**  
Guía Peñín 2020.  
2010 vintage.

**94 points**  
Jamie Goode. 2008  
vintage.

**Silver Medal**  
Tempranillos al mundo  
2015. 2008 vintage.

HACIENDA  
**LOPEZ DE HARO**

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 **TECHNICAL INFORMATION**

**Varieties:** Tempranillo and Garnacha.

**Vineyard:** A single old vineyard (more than 70 years old). Very low production Tempranillo and Garnacha vines located in San Vicente de la Sonsierra at 520 m altitude. Very stony calcareous clay soil.

**Harvest:** Manual harvest in October.

**Winemaking:** Artisanal process. Fermentation in 500-litre open French oak barrels. Daily bâtonnage. Malolactic fermentation in new French oak barrels, where aging is done.

**Aging:** 30 months in new French oak barrels.

**Alcohol Content:** 14,5% Vol.

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 **TASTING NOTES**

**Visual:** Cherry red with russet tones on the rim and a medium-high robe. Vivacious and bright, without great signs of evolution despite extensive aging in barrel.

**Nose:** Of great intensity and complexity, the notes of cocoa and spices from the barrel are assembled with more primary aromas of black fruits to give a pleasant and harmonious sensation.

**Palate:** With a great structure, integrating the tannins of the grape and the barrel, it shows a strong character, but at the same time elegant and fleshy. It bows out with an enveloping and complex ending, fruit of the evolution over time and the high quality of its grapes.

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 **VINTAGE**

*One of the best vintages of recent times. The cycle developed without any climatic or pest and disease incidents. Outstanding grape due to very balanced ripening and without excessively high alcohol content, especially suitable for aging in barrels and laying down.*

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# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO GARNACHA 2017

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**Tasty and fruity, Garnacha in its purest state.**

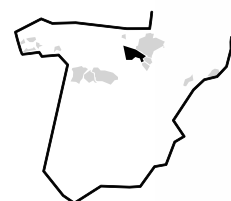
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**D.O.Ca. Rioja**



## AWARDS

**Silver Medal**  
International Wine  
Challenge 2019. 2017  
vintage.

**Silver Medal**  
Decanter World Wine  
Awards 2019. 2017  
vintage.



HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** 100% Garnacha.

**Vineyard:** A selection of old vineyards with very low production settled on poor soils of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja).

**Harvest:** Manual harvest in October.

**Winemaking:** Maceration for 2 weeks, controlled fermentation at 28°C.

**Aging:** 10 months in oak barrels.

**Alcohol Content:** 14 % Vol.

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 **TASTING NOTES**

**Visual:** Cherry red color with very lively tones.

**Nose:** Compote of ripe, red, acid fruits, typical of the variety. In the background, spicy notes stand out, with aromas of vanilla and cocoa resulting from its barrel-aging.

**Palate:** Noteworthy is its great elegance, with velvety sensations, full of freshness. Its varietal essence provides a sweet character, a very balanced wine with very pleasant fineness that accompanies it from the beginning to the end.

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 **VINTAGE**

*A year marked by challenging weather conditions. The March temperatures fluctuated enormously which together with the heavy frost at the end of April and hot and dry Summer resulted in the earliest harvest in many years. It was classified as short but of great quality.*

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# HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO GRACIANO 2017

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**Intense, aromatic and spicy, character 100% Graciano.**

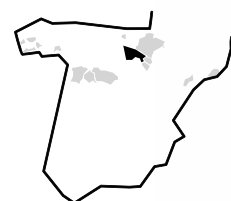
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**D.O.Ca. Rioja**



## AWARDS

### **Silver Medal**

Decanter World Wine Awards 2019. 2017 vintage.

### **Silver Medal**

International Wine And Spirits Competition 2019. 2017 vintage.



HACIENDA  
**LOPEZ DE HARO**



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 **TECHNICAL INFORMATION**

**Varieties:** 100% Graciano.

**Vineyard:** A selection of 20 years old vineyards, 70 years old, located in San Vicente de la Sonsierra.

**Harvest:** Manual harvest in October.

**Winemaking:** Maceration for 2 weeks, controlled fermentation at 28°C.

**Aging:** 10 months in oak barrels.

**Alcohol Content:** 14 % Vol.

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 **TASTING NOTES**

**Visual:** Cherry red color, medium-high bright robe.

**Nose:** Black fruits and spicy notes stand out, given the good ripening of this variety. The primary notes are accompanied by tobacco, chocolate and cocoa from barrel aging. At the end a balsamic background emerges, typical of the Graciano character.

**Palate:** Subtle entrance, providing a mouth full of sensations until the end; a perfect balance between acidity and its enveloping character. A very elegant finish, with complex memories of undergrowth and spices.

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 **VINTAGE**

*A year marked by challenging weather conditions. The March temperatures fluctuated enormously which together with the heavy frost at the end of April and hot and dry Summer resulted in the earliest harvest in many years. It was classified as short but of great quality.*

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