

HACIENDA LOPEZ DE HARO

HACIENDA LÓPEZ DE HARO ROSÉ 2019

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

ORIGIN

Although we have explored a lot, in Vintae we never lose sight of our land because here, in Rioja, is where we have learned almost everything we know. With Bodega Hacienda López de Haro we wanted to recover the authentic essence of Rioja, its fine wines, the classics that made this region great because they represent elegance.

But, if we wanted to create modern wines, it was not enough to look at tradition. That is why, in the Hacienda López de Haro collection, the historic Riojan finesse joins the grape quality of our old vineyards to create authentic contemporary classics.

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



AWARDS

Verema Awards
Best Spanish Rosé
Wine 2018. 2017
vintage.

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



HACIENDA
LOPEZ DE HARO



 **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.

 **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.

 **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.