

Hacienda Lopez de Haro Gran Reserva



THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

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

ALCOHOL BY VOLUME: 14.0%

AGING: 30 months in used (80%) and new (20%) French and American oak

THE STORY

Hacienda López de Haro is the Rioja winery of the Vintae Wine Company and its flagship is the collection of wines with which they pay homage to the authentic essence of their land, Rioja.

PHILOSOPHY: One of the characteristics of Vintae as a company is its sociability, expressed in a natural, optimistic and absolute communication strategy. It is about persuasion based on the deep-felt emotion for everything that surrounds its wine world, more than just on the basis of reason.

BIOGRAPHY: Under the management of its founder, Ricardo Arambarri, Hacienda López de Haro has an oenologist, Octavio Madurga and a technical director, Raúl Acha. Raul was brought up among vineyards in his hometown, Cárdenas (Rioja Alta), coming from a family who has been dedicated to viticulture for generations.

THE ADJECTIVES

OVERALL: Vivacious & enormously complex

AROMAS / FLAVORS: Ripe fruit compote with warm baking spices, licorice, coffee & balsamic

MOUTHFEEL: Persistent & enveloping

THE SELLING POINTS

AWARDS: 92pts James Suckling

SUSTAINABILITY: Vegan, Sustainable In Practice, Natural Fermentation

PAIRINGS: Beef, steak, roast, lamb, powerful stews, cured cheese, iberian sausages.

