

# HACIENDA LOPEZ DE HARO BLANCO

”Multidimensional, a vigorously acidic and full-bodied white wine”

**Story** The grapes of the wine come from old Viura vines on the rugged slopes of San Vicente de la Sonsierra in La Rioja, hand harvested in October. A part of the wine was matured in French and Eastern European oak casks. There is more i the blend (Malvasía, Chardonnay, Tempranillo Blanco, Sauvignon Blanc and Garnacha Blanca) giving diversity, which challenges the taster again and again and delights anyone who enjoys it. This wine is both traditional and ultra-modern.

**Producer** Hacienda López de Haro is situated in the heart of Rioja, in the village of San Vicente de la Sonsierra. The Toloño mountain range shields the vineyards from cold winds, while the Ebro River provides necessary moisture. The area boasts its microclimate, abundant wind, and moderate temperatures, with rainfall primarily during the winter months. Here lie Rioja Alta's best vineyards of old Tempranillo vines, which produce low yields in meager soils but of high quality. Bodega Hacienda López de Haro collaborates with a group of trusted growers whose commitment to quality, love for their work, and sense of community are integral to the winery's operations. All the wines here share common traits: grapes sourced from the finest areas of Rioja, dedicated work in the vineyards, and a passion poured into crafting each wine. To become a classic, age and lineage aren't prerequisites; it's more about working magic in quality and diligence, offering experiences akin to passion. Hacienda López de Haro represents a new classic, challenging standards, banality, and preconceptions. The winery is owned by Vintae.



**COLOR** Straw yellow

**AROMA** Succulent flowers on the nose, with yellow plums, white currants, honeydew melon and pear, with a hint of minerals and distant smokiness

**TASTE** At first, this wine tastes mildly fruity, dry and intensely tight – which doesn't seem to stop at all. Its elegant aftertaste lingers with mineral and lightly baked notes, carried by a magnificent acid structure

**TIPS FOR USE** Suitable for almost anything: to be enjoyed, to be amazed at, as an aperitif, tapas, seafood, for paella, white meat, hard cheeses or why not just to set the mood.

<b>WINE TYPE</b>	White wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Viura	<b>BOTTLE CLOSING</b>	Screw cap
<b>MANUFACTURER</b>	Hacienda López de Haro	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12,5%	<b>PRODUCT NUMBER</b>	260039
<b>SUGAR CONTENT</b>	3,4 g/l		

## Norex Responsibility Indicator: Hacienda López de Haro



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