

Lopez De Haro Reserva Blanco

vintae



Viura, Malvasia,
Tempranillo
Blanco,
Garnacha
Blanca y
Turruntés



RIOJA



12.5% ABV



GENERAL INFORMATION

This elegant white wine from Rioja is made predominantly from Viura, complemented by small proportions of Malvasía, Tempranillo Blanco, Garnacha Blanca and Turruntés, sourced from a careful selection of vineyard plots in the Sonsierra and Alto Najerilla areas. The vineyards include old vines planted around the 1980s, alongside younger plots that contribute varietal complexity. Grapes are hand-harvested between 18 and 26 September to preserve freshness and balance. Vinification begins with 24 hours of skin maceration, followed by gentle pressing and controlled fermentation in stainless steel tanks. The wine is then aged for 18 months in oak barrels, mainly from Eastern Europe, with a smaller proportion of French and American oak, before undergoing more than three years of bottle maturation. The final wine has an alcohol content of 12.5% Vol and contains sulfites.

TASTING NOTES

In the glass, the wine shows golden tones of medium-high intensity, with notable brilliance and subtle greyish hues at the rim, reflecting its long ageing. The nose is remarkably delicate, intense and highly complex, combining floral notes from Viura with hints of leaves, vanilla and sweet spices from lightly toasted oak. Creamy nuances from extended bottle ageing are layered with honeyed notes from Malvasía and fresh touches of aromatic herbs, typical of grapes grown in Rioja's cooler, higher-altitude areas. On the palate, a vibrant and enveloping acidity defines the wine, delivering a silky texture, a narrow, elegant mouthfeel and a long, persistent finish. Austere on entry yet refined and expressive, it concludes with aniseed notes and subtle minerality, making it an excellent pairing for fine fish dishes, shellfish, poultry, mushroom-based recipes, aged cheeses and sophisticated gastronomy, as well as an ideal choice for special occasions.