

# Lopez De Haro Blanco

## vintae



Viura,  
Malvasia y  
Garnacha  
Blanca



RIOJA



12.5% ABV



### GENERAL INFORMATION

Hacienda López de Haro Blanco is a characterful white wine from La Rioja, produced mainly from Viura, complemented by small percentages of Malvasía and Garnacha Blanca from carefully selected old vineyards in San Vicente de la Sonsierra. These vineyards are planted on poor, sloping soils, which naturally limit yields and enhance concentration and freshness. The grapes are hand-harvested throughout October to ensure optimal ripeness. Winemaking begins with a 24-hour skin maceration to extract aromatic complexity, followed by gentle pressing and temperature-controlled fermentation in small tanks. The wine then undergoes two months of ageing in French oak barrels, adding subtle texture and depth without overpowering the varietal character. The final wine has an alcohol content of 12.5% Vol.

### TASTING NOTES

Visually, the wine displays a bright straw-yellow colour. On the nose, it offers an expressive aromatic profile of ripe white fruit, with notes of banana and dates, layered with delicate hints from oak ageing that contribute complexity and elegance. The palate is fleshy yet fresh, showing good volume, balanced acidity and a long, harmonious finish that leaves a refined and pleasant aftertaste. This versatile white wine pairs particularly well with grilled or baked fish, seafood, poultry, creamy rice dishes, pasta with light sauces and soft to semi-cured cheeses, making it an excellent choice both as a food wine and on its own.