

Lopez De Haro Gran Reserva

vintae



Tempranillo y
Graciano



RIOJA



14% ABV



GENERAL INFORMATION

Crafted from a selection of old, low-yielding vineyards located on the poor, stony terraces of the Ebro River in San Vicente de la Sonsierra, Rioja, this wine is produced in a classic, traditional style. Grapes are hand-harvested during the second and third weeks of October and fermented in 30,000-kg vats at 28°C, followed by a two-week maceration to achieve optimal extraction. The wine is aged for 30 months in a combination of French and American oak barrels, with quarterly rackings, before spending a minimum of three years ageing in bottle, allowing it to develop depth, harmony, and elegance.

TASTING NOTES

Displays a bright cherry-red colour with subtle tile-rim hues, reflecting its extended ageing. The nose is intense and complex, revealing layers of coffee, vanilla, roasted notes, and balsamic nuances, seamlessly integrated with a core of ripe fruit. On the palate, it is elegant and rounded, with a velvety entry, balanced acidity, and silky, full-bodied tannins. The finish is long, refined, and persistent, marked by spice, balsamic hints, and confit fruit, showcasing the wine's noble character and ageing potential.