



BODEGAS HACIENDA LOPEZ DE HARO

TEMPRANILLO CRIANZA

2019/\$12.99



DESCRIPTION

Bodegas López de Heredia is a Spanish winery, located in the Rioja region. Founded in 1877, the estate owns around 420 acres of vineyards and produces 25,000 cases of wine annually. López de Heredia is known as one of Rioja's more traditional winemakers, using large American oak barrels rather than the smaller French ones that many other Rioja wineries have started to use, and often storing and aging its wines—including white wines—for decades before release, much longer than the minimum requirements for Reserva and Gran Reserva wines.

The winery's location, San Vicente de la Sonsierra is in an exceptional area for the cultivation of the vine. A region located under the Sierra de Cantabria and the Sierra del Toloño, which protect you from the cold winds of the Bay of Biscay, and with the Ebro River to the south to provide you with the humidity needed.

This location creates an ideal microclimate for the vineyard. On the one hand, with the right wind to facilitate the perfect aeration of the vines, and on the other, favoring mild temperatures throughout the year with more rainfall during the winter months.

In this region are the best old Tempranillo vineyards of La Rioja Alta. These are goblet vineyards grown on very poor soils, which significantly reduces their production and increases the quality of the bunches.

The fields of San Vicente are full of rock presses and other prehistoric sites related to viticulture. It is in this area wine was already made more than two thousand years ago. The history of Rioja wine in its purest form.

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Tempranillo (also known as Ull de Llebre, Cencibel, Tinto Fino and Tinta del Pais in Spain, Aragonez or Tinta Roriz in Portugal, and several other synonyms elsewhere) is a black grape variety widely grown to make full-bodied red wines in its native Spain. Its name is the diminutive of the Spanish temprano ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes.

The grapes were manually harvested during the second and third week of October from a selection of old vineyards between 50 and 70 years old, located in San Vicente de la Sonsierra. This wine is a blend of Tempranillo, Garnacha, and Graciano grapes aged for 18 months in French and American oak barrels.

Tasting Notes

NOSE:

Aromas of ripe red fruit and licorice so typical of tempranillo, combined with the roasted coffee, vanilla, and balsamic nuances from the barrel aging.

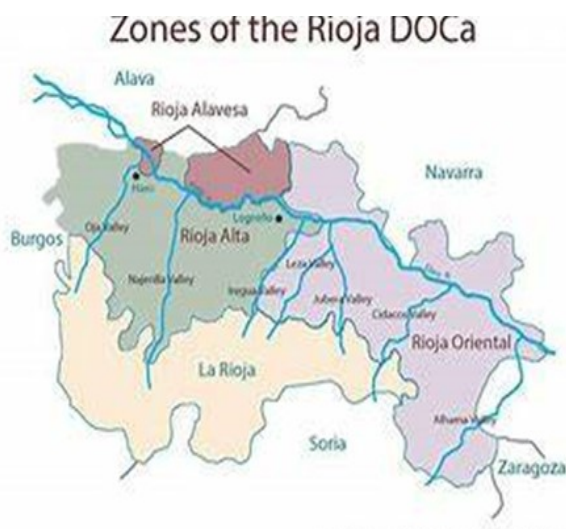
PALATE:

Smooth and velvety with sweet and ripe tannins that make it a pleasant and easy-drinking wine with a long aftertaste.

PAIRING:

Tempranillo pairs best with Spanish Tapas, Chorizo, Lamb, Duck and Steak. Featuring aromas of cassis, plum, black cherry, tobacco, mocha and caramel, Tempranillo is a meat lover's dream.

WINERY WEBSITE: [Home - Hacienda López de Haro \(haciendalopezdeharo.com\)](http://haciendalopezdeharo.com)



Rioja DOCa, Spain



