

BODEGA CLASSICA: CLASSICAL MODERN PHILOSOPHY

Bodega Classica is a winery specializing in the creation of great reds that have been aged in the cask, created by and for the consumer of quality wines. It bases its philosophy on its taste for simplicity, elegance, and experience. At Bodega Classica we take the greatest care in everything down to the last detail, from the wine itself to its presentation in the bottle, which aims to transmit the harmony of the fusion between the traditional and the modern in the wine it contains.

Situated on a picturesque hillside of the historic village of San Vicente de La Sonsierra, the winery 'Bodega Classica' rises above a veritable sea of vineyards, flanked by the winding course of the River Ebro and the slopes of the mountain range of Sierra de Toloño.





Excelion

"Excelion", from Bodega Classica, is a round, pleasant and expressive wine, the result of a special selection of the grapes of the Tempranillo variety, and aged for more than 3 years in oak and bottle.

VARIETIES: Tempranillo 100%

D.O.C.: Qualified Denomination of Origin Rioja

VINEYARDS: Old vines selected from the area of La Sonsierra.

MACERATION AND AGEING: Elaborated in vats of 10.000, 20.000 and 30.000 kg. Fermentation is carried out at a temperature of 28°C and maceration lasts for 20 days. Ageing in French and American oak casks. More than 3 years in oak and bottle before being released.

TASTING NOTES: Excelion Crianza is a wine of a rich ruby colour. On the nose it is intense, showing to the full its excellent ageing and the mature fruit. In the mouth it is round, friendly and expressive, bringing together a fruity character and the sweet, spicy notes of the cask. Its passage is long and persistent, offering great diversity of fruit and wood nuances.

SERVING TEMPERATURE: between 16 and 18º

Hacienda López de Haro

Hacienda López de Haro is a round, pleasant and expressive wine, made from the Tempranillo, red Garnacha and Graciano grape varieties, and aged for 3 years in oak and bottle.

VARIETIES: Tempranillo, Garnacha tinta y Graciano

D.O.C.: Qualified Denomination of Origin Rioja

VINEYARDS: Old vineyards selected from different areas of Rioja

MACERATION AND AGEING: Elaborated in vats of 10.000, 20.000 and 30.000 kg. Fermentation is carried out at a temperature of 28°C and maceration continues for 20 days. Ageing in French and American oak casks for a period of 18 months. 3 years in oak and bottle before being released.

TASTING NOTES: Hacienda López de Haro is a wine of intense colour and pleasant bouquet, in which the nuances of mature fruit stand out. In the mouth it is soft, expressive and elegant, combining a fruity character with the notes lent by the cask, in perfect balance.

SERVING TEMPERATURE: between 16 and 18º

