



# Bodegas Olarra

FUNDADA EN 1973

## OLARRA

### GRAN RESERVA 2015

#### DOCa Rioja

A wine that pays homage to our heritage, reviving winemaking techniques from the golden age of Rioja wines.

VARIETIES	Tempranillo and Mazuelo.
WINEMAKING	The traditional winemaking process from the 1970s was followed for this wine. Old vines, planted in nutrient-deficient soils with low yields, were carefully chosen. Bottling took place in July 2019 without prior tartaric stabilization, preserving the wine's structural integrity and savoriness.
AGEING	The maceration process was reduced to prioritize the liveliness of the wine, enhancing its finesse and mouthfeel. The fermentation concluded without the presence of grape skins. Malolactic fermentation and initial aging took place in new barrels sourced from Missouri and central France. For the second year of aging, old barrels were used to emphasize the primary and fermentation aromas over those derived from the aging process.
TASTING NOTES	Deep ruby color with iodine tones. On the nose, the complexity of the aromas developed during bottle aging, the bouquet, stands out. It's a showcase of aromas that unfold after the wine is decanted; balsamic, spicy, smoky notes... The memory of red and black fruits lingers in the retro-nasal passage. The entry on the palate is smooth and seamless, with a significant concentration of savory components that provide solidity to the mid-palate. It has a long finish, allowing the structure and liveliness to be appreciated even after swallowing.



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BODEGAS  
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