



**Bodegas Olarra**

FUNDADA EN 1973

**OLARRA**

**RESERVA 2018**

**DOCa Rioja**

A well-rounded, honest wine with an exceptional balance between the fruit and the wood, special up-front aromas and a soft mouth-feel

VARIETIES

Tempranillo and Garnacha grapes grown in the three sub-zones of the DOCa Rioja.

THE WINE

Among the wines available in the 2018 vintage, this batch was selected after follow-up tastings after six, twelve and sixteen months of aging in barrels. The Bodega Tasting Committee decided to choose it for its excellent evolution and its elegance.

VINIFICATION  
AND AGEING

As in the classic processes of the end of the last century, the wine was kept in the vat for a short time to preserve the original freshness and the more varietal features. Aged for eighteen months in new casks of Missouri oak with regular racking. After light fining with egg whites, it was bottled ready for its bottle ageing period.

TASTING NOTE

Medium-high intensity of colour, ruby red with cherry hues. Bright and lively. On the nose, the predominant aromas are of red berries, vanilla and spicy tones. More complex aromas (honey, toasted aromas...) begin to come through to form the bouquet. In the mouth it is firm and soft on the middle palate, long with very open aromas which still linger after swallowing.

