



Bodegas Olarra

FUNDADA EN 1973

AÑARES

CRIANZA

DOCa Rioja

*Olarra's approach to what modern
Rioja should be like since 1985*

VINEGROWING | The mix of grapes is 90% Tempranillo, 5% Mazuelo and 5% Garnacha. Harvests started in the end of September, with a good ripeness level (phenolic and alcoholic), and ending in late October, with an outstanding sanitary state of the fruit.

WINEMAKING | Maceration time was 14 days with daily pumping over in stainless steel vats at a controlled temperature of 28°C Half of the wine underwent malolactic fermentation process in new 225-litre French and American oak casks, while the other half did their malolactic in concrete tanks.

AGEING | Barrel ageing was done in 225-litre oak casks, of which 65% were made of American wood (the rest being French Allier), and it lasted for 14 months with regular racking. The barrels where ageing took place were all from brand new to 7 years of age. Once fining and bottling were done, the wine remained in our bottle cellar for 12 months.

TASTING NOTES | This wine showed a shiny garnet red colour. On the nose, aromas of plum and blackberries combined with oaky notes. On the palate, crisp tastes of ripe strawberry combined with gentle aromas of oak. Smooth mouthfeel, a full body and a balanced aftertaste. This vintage should drink very well for the next 7 years. It should pair very well with vegetables, risotto and paella, fish dishes and white meats, as well as fresh and medium cured cheese.



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (España) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.com