



# Bodegas Olarra

FUNDADA EN 1973

## AÑARES

### ROSADO DOCa Rioja

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

#### VINEGROWING

Tempranillo, Mazuelo and Viura

#### WINEMAKING

The marked Mediterranean character of this eye-catching rosé wine comes from the vines planted in poor, shallow, well drained soils in which the moderate water stress and careful canopy management make all the difference. Made from Tempranillo, Mazuelo and Tempranillo blanco grapes, harvested early to preserve their aromatic ripeness and give the wine its marked varietal character. The red Tempranillo was placed in the vat and left to macerate for a short time. Then the vats were bled and the must was fermented at temperatures between 15 and 18°C. The Mazuelo and Tempranillo blanco grapes went directly to the press to be fermented as white wines from the start. Subsequently the wines were aged for several months on their fine lees with periodic lees stirring.

#### TASTING NOTES

To the eye the bright, pale rose-pink colour with salmon-pink nuances and beautiful sheen catch your attention. Its intense bouquet includes aromas from the floral (roses, white blossom), fruit spectrum (peaches, sharp strawberries), as well as various aromas resulting from the vinification process (balsamic notes, bakery shop nuances). On the palate it shows its good structure resulting from its flavouring compounds. Its soft acidity and freshness give the wine great lightness and persistence after lasting.



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