



Bodegas Olarra

FUNDADA EN 1973

AÑARES

BLANCO

DOCa Rioja

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

VINEGROWING

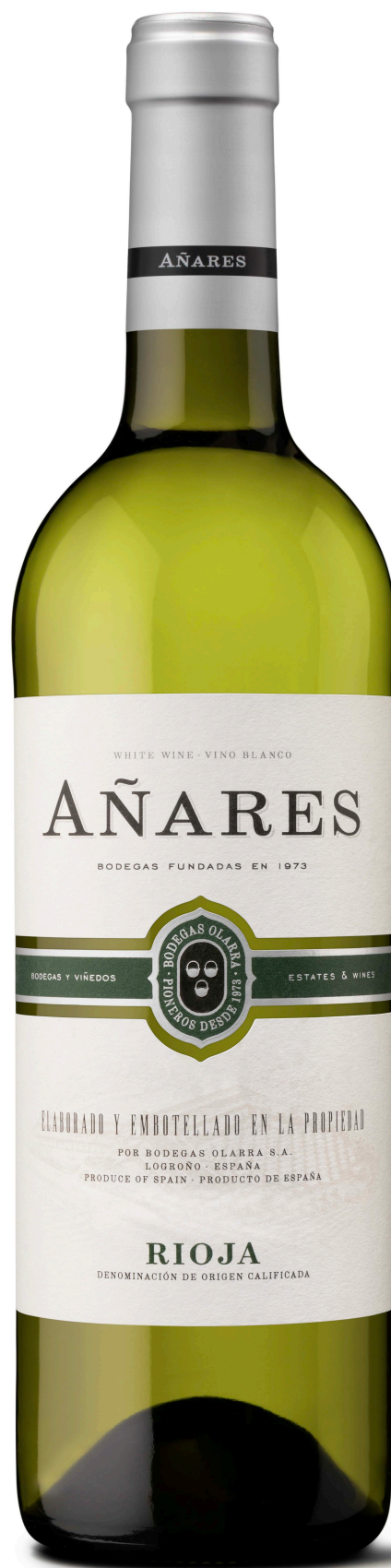
Viura 75%, Tempranillo Blanco 20% and Verdejo 5% from Rioja Alta, Alavesa and Baja.

WINEMAKING

Separate fermentation of the three varieties in stainless steel vats, at controlled temperature between 14 and 16°C. These wines were matured on their lees during 2 months with regular racking. The blend of these three varieties was carried out trying to enhance the stability of Viura, the firmness on the palate of Tempranillo white and the aromatic strength of Verdejo.

TASTING NOTES

Pale yellow with green hues. Intense in nose with aromas of wild flowers, white fruits and exotic. Light and smooth in mouth, with a fresh finish.



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