



Bodegas Olarra

FUNDADA EN 1973

AÑARES

CRIANZA 2022

DOCa Rioja

An essential Rioja

VARIETIES

Selection of Tempranillos and other varieties (Garnacha, Graciano, and Mazuelo).

WINEMAKING

Controlled fermentation between 22º and 28º C in steel tanks. Maceration periods between 15 and 21 days. Rested in oak vats.

AGEING

Aged for 14 to 16 months in barrels and subsequently aged in bottles for at least 8 months.

TASTING NOTES

Bright and intense cherry red color with purple highlights. Aromas of fresh red fruits, accompanied by wood and more complex notes (spices, toasted...). Smooth entry on the palate. Solid and long aftertaste.



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

www.grupobodegasolarra.com