



Bodegas Olarra

FUNDADA EN 1973

AÑARES

TERRANOVA 2022

DO Rueda

With the typical characteristics of its place of origin

VINEGROWING

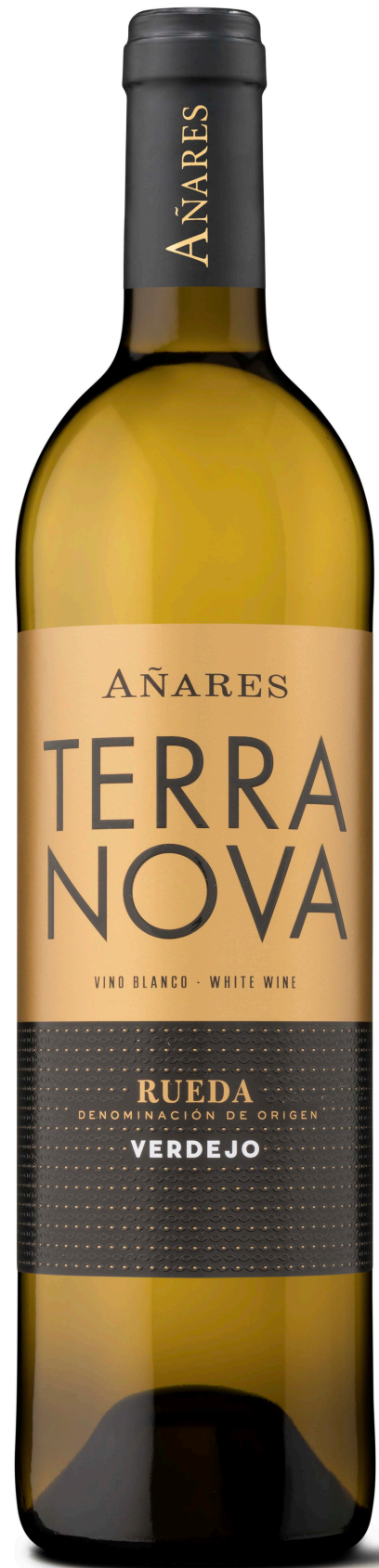
Verdejo 100%

WINEMAKING

Harvesting was conducted selectively, according to the health and ripeness of the grapes. After separation from the skins, the first musts were fermented at a controlled temperature of 15°C in order to assure the full varietal aromatic expression of the verdejo grapes and the complex aspects of their taste. Afterwards, the wine was fined and stabilised ready for bottling.

TASTING NOTES

Añares Terra Nova has a pale straw-yellow colour with steely glints. The nose is open and intense, with white fruit aromas mingling with hints of minerals, nettles and honey. In the mouth, the wine is tasty and supple in its attack, then elegant and well-structured, progressing towards a long finish with a sharp, crisp tail.



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