



Bodegas Olarra

FUNDADA EN 1973

CERRO AÑÓN

RESERVA

DOCa Rioja

Based on Rioja's long tradition of combining grapes from different terroirs to create a style of wine, it is our top range of wines. The perfect coupage.

VINEGROWING

The mix of grapes for Cerro Añón Reserva is 90% Tempranillo, 5% Mazuelo and 5% Graciano. Harvests took place in the end of September, with a good ripeness level (phenolic and alcoholic), and we managed to harvest most of the grapes we intended to use for this wine before weather went worse.

WINEMAKING

Maceration time was 18 days with daily pumping over in stainless steel vats at a controlled temperature of 29°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 20 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 18 months before we started to release it.

TASTING NOTES

At the time of release, this wine showed a bright crimson red colour. On the nose, aromas of sweet ripe fruit and delicate notes of smokiness. On the palate, tastes of cherry, plum and blackberries combined with gentle clean aromas of oak. Elegant mouthfeel, a full body and a fresh and fruity aftertaste. This wine still has plenty of life in it and should drink very well for the next 10-15 years.

