



Bodegas Olarra

FUNDADA EN 1973

OTOÑAL

CRIANZA

DOCa Rioja

A classic brought up
to date

VARIETIES

Special Selection Tempranillo (90%), Garnacha
and Mazuelo (10%)

VINIFICATION

Fermentation at a controlled temperature of
28°-30°C in stainless steel vats, using selected
yeasts. Left to rest in large American- and
French-oak vats.

AGEING

12 months in the oak and a minimum
of 4 months in the bottle.

TASTING NOTES

Deep cherry red colour. Fruit aromas mingled
with nuances from the oak ageing. Good
mouth-feel and a pleasant finish.

