



**Bodegas Olarra**

FUNDADA EN 1973

**OTOÑAL**

**VERDEJO**

**DO Rueda**

*100% Verdejo from Rueda...*

*100% Otoñal*

**VARIETIES**

Verdejo 100%

With all the peculiar characteristics of its place of origin.

**VINIFICATION**

Grapes from the high plateau of the DO Rueda. Fruit just ripe enough without any loss of acidity. Selective harvesting, depending on the degree of ripeness and state of health. The free-run must was fermented at a controlled temperature of 15°C, so as to ensure the preservation of the varietal aromas of the verdejo grape in all its complexity. Subsequent clarification and stabilisation.

**TASTING NOTES**

Pale straw-yellow colour with waxy lemon glints. An open, intense nose with aromas of white-fleshed fruit with overlays of minerals, nettles and honey. On the palate the wine is full and flavoursome in the attack, elegant and well-structured. With a long finish and a touch of acidity in the tail.

