



Bodegas Olarra

FUNDADA EN 1973

RECIENTE

RESERVA

DOCa Rioja

“Three years’ wait for a Rioja Reserva to enjoy, to celebrate, to share...”

VARIETIES	90% Tempranillo, 10% Mazuelo and Graciano.
VINIFICATION	Selected vineyards. Made using grapes from sub-zones of the Rioja Alta. Fermentation at 24º to 28ºC. 18 days’ maceration.
AGEING	Aged for 16 months in American- and French-oak Bordeaux-style casks.
TASTING NOTES	Deep robe. Very dark cherry colour. Aromas of fruit with spicy nuances coming through. Powerful, lively attack, meaty and well-structured. Long, persistent finish.

