



Bodegas Olarra

FUNDADA EN 1973

OTOÑAL

GRAN RESERVA

DOCa Rioja

Tradition carried through to today

VARIETIES	Tempranillo 90%, Mazuelo, Graciano & Garnacha 10%
VINIFICATION	Only the finest harvests and a careful selection of the fruit on reception in the winery allow us to carry out the long maceration processes until we can ensure the perfect extraction of the tannins, aromas and other quality components in the finished wine.
AGEING	<p>After fermentation, the wine was racked several times in large American-oak vats before spending 24 months in oak casks.</p> <p>After bottling, Otoñal Gran Reserva is kept for at least 3 years in our bottle cellars to allow it to develop its bouquet and harmonious character.</p>
TASTING NOTES	<p>Deep ruby red with brick-red hues, Otoñal Gran Reserva is at its peak. Its complex aromas remind us of red fruit, liquorice and smoky nuances, gradually opening up to evoke animal aromas.</p> <p>On the palate it is smooth, long and well-balanced with a return of the fruit in the aftertaste.</p>

