Bodegas Olarra

FUNDADA EN 1973

OTOÑAL

RESERVA

DOCa Rioja

An elegant, modern-style Rioja Reserva

VARIETIES	Tempranillo 90%, Garnacha and Mazuelo 10%.
VINIFICATION	Careful selection of ripe, healthy grapes. Fermented at a moderate temperature and macerated for 2 to 3 weeks to get the right amount of extraction of aromas and tannins.
AGEING	Cask aged for between 12 and 16 months. After bottling it has remained in our bottle cellar for 18 months to develop its "bouquet" and roundness.
TASTING NOTES	Intense cherry colour with ruby glints. Great aromatic complexity in which the red berry fruit and liquorice come to the fore. Long and well-structured on the palate. A wine for laying down.

GRUPO BODEGAS OLARRA

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