



Bodegas Olarra

FUNDADA EN 1973

OTOÑAL

RESERVA

DOCa Rioja

*An elegant, modern-style Rioja
Reserva*

VARIETIES

Tempranillo 75%, Garnacha 10%, Mazuelo and Graciano 15%.

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.

