



**Bodegas Olarra**  
FUNDADA EN 1973

## RECIENTE

### CAVA BRUT DO Cava

A craft sparkling wine made according to the “traditional method” from fine, fresh, elegant Rioja Cava

VARIETY	Viura 100% from Rioja. Early harvested.
VINIFICATION	In stainless steel vats. Temperature controlled to between 14 and 16°C. Yeasts specially selected for their aromatic potency. Second fermentation in the bottle with selected yeasts.
DISGORGEMENT	After spending 14 months in the riddling racks.
TASTING NOTES	Straw-yellow. A rosary bead of fine bubbles. Intense and delicate on the nose. A dry palate with pleasant acidity.
ALCOHOL	11.5% ABV.
RESIDUAL SUGAR	3 grams/litre



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (Spain) · T.: (+34) 941 235 299 · [info@bodegasolarra.es](mailto:info@bodegasolarra.es)

[www.grupobodegasolarra.com](http://www.grupobodegasolarra.com)