



# 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



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