



Bodegas Olarra

FUNDADA EN 1973

RECIENTE

GRAN RESERVA

DOCa Rioja

VINEGROWING

Grapes for this wine came from our vineyards located primarily in Rioja Alta, and in Rioja Alavesa to a lesser extent. Vines in these vineyards are all grown in the traditional way, the average age of the vines is over 30 years, and most of our vineyards are sitting on a clay-rich soil for Rioja Alta, and on limestoneclay soils in Rioja Alavesa. Approximate mix of grapes is Tempranillo 90%, Mazuelo and Graciano 10%. Harvests took place later than usual, well into late October, once the fruit was considered to have reached full ripeness. Subsequent selection ensured that only grapes in healthy shape made it through to the vinification process.

WINEMAKING

Fermentation and maceration lasted for a total of 16 days and were performed in stainless steel vats at a controlled temperature of 28°C. Later on, the wine was racked into new Allier oak 225-litre casks where the malolactic fermentation took place, followed by a stay on lees for about two months, with regular batonnage.

AGEING

By the end of that winter, the wine was already being racked into new oak barrels, where it remained for a further six months. After these, the rest of the oak ageing up to the total 25 months was done in different barrels, Allier and Missouri, all with medium toast, and with different ages spanning from brand new to 5 years. After fining, the wine was bottled and stored in our bottle cellar for 45 months, before it started to be released.

TASTING NOTES

This wine shows a deep red colour with shades of ruby on the rim of the glass. To the nose, at the time of release, it revealed a delicate balance between ripe red berry aromas and those of spices and smokiness. Over time, bouquet has grown more complex, showing aromas of leather, coffee beans and raisins. Mouthfeel is as firm, elegant and smooth as one should expect from a Rioja Gran Reserva, with a surprisingly long and fresh finish. As for food pairing, red meat or game dishes, spicy and seasoned fish, and cured cheese.

