



Bodegas Olarra

FUNDADA EN 1973

RECIENTE
BLANCO SEMIDULCE
(Semi-sweet white)
DOCa Rioja

A fresh, smooth, elegant wine

VARIETIES | Viura 100%

VINIFICATION | Fermentation of the three varieties occurs separately in stainless steel vats at controlled temperatures of between 14º and 16ºC. Once partly fermented, the process is halted using cooling systems in order to preserve the natural sugars which give this wine its particular properties.

TASTING NOTE | Pale yellow with greenish glints. A very intense nose with aromas of wild flowers, white and tropical fruit. A light, pleasant mouth-feel, balanced, with a fresh finish.



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