



Bodegas Olarra

FUNDADA EN 1973

RECIENTE

ROSADO

DOCa Rioja

An elegant, fresh, balanced coupage

VARIETIES

Viura and Tempranillo

VINIFICATION

The marked Mediterranean profile of this rosé wine comes from the vines grown in poor, shallow, well-drained soils. The fruit was picked early so as to maintain a clear varietal character.

The Tempranillo was first allowed to macerate in the vat for a short time. The vats were then “bled” and the must was left to ferment at temperatures of between 15° and 16°C. The Viura grapes were pressed immediately and left to ferment as a white wine from the start.

The wines were then left to age on their own lees for several months with occasional stirring or bâtonnage.

TASTING NOTE

A pale pink colour with salmon hues and a bright sheen. Intense on the nose with aromas from the fruit and floral spectrum, as well as others produced during the vinification process.

On the palate it has good structure, soft acidity and freshness. Very light, with a lingering persistence.



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