



Bodegas Olarra

FUNDADA EN 1973

OTOÑAL
VENDIMIA
SELECCIONADA
DOCa Rioja

*A different kind of young
Rioja*

VARIETIES	Tempranillo 90%, Garnacha 5% and Graciano 5%
VINIFICATION	Fermentation at a controlled temperature of 28°-30° in stainless steel tanks, using selected yeasts. Left to rest in small American- and French-oak vats.
AGEING	6 months in oak casks.
TASTING NOTES	Intense cherry red. Fruit aromas mingled with the nuances from the oak ageing. Good structure on the palate and a pleasant finish.

