



**Bodegas Olarra**

FUNDADA EN 1973

**OTOÑAL**

**CRIANZA**

**DOCa Rioja**

*A classic brought up to date*

VARIETIES	Tempranillo 90%, Garnacha and Mazuelo 10%
VINIFICATION	Fermentation at a controlled temperature of 28°-30°C in stainless steel vats, using selected yeasts. Left to rest in large American- and French-oak vats.
AGEING	12 months in the oak and a minimum of 4 months in the bottle.
TASTING NOTES	Deep cherry red colour. Fruit aromas mingled with nuances from the oak ageing. Good mouth-feel and a pleasant finish.



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