



Bodegas Olarra
FUNDADA EN 1973

RECIENTE

CRIANZA

DOCa Rioja

An elegant, fresh, well-balanced coupage

VARIETIES	90% Tempranillo, 10% Graciano and Garnacha.
VINIFICATION	<p>Selected vineyards. Made from grapes grown in the sub-zones of the Rioja Alta, Alavesa and Media.</p> <p>Blending concept. Fermented at between 20° and 26°. 15 days' maceration. Half of the constituent wine underwent malolactic fermentation in new French-oak casks.</p>
AGEING	Aged for 12 months in American-oak casks.
TASTING NOTES	Very deep black-cherry with ruby-coloured glints. Fruit aromas. Good structure on the palate. Smooth and round.



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