



**Bodegas Olarra**  
FUNDADA EN 1973

## RECIENTE

RESERVA  
DOCa Rioja

*“Three years’ wait for a Rioja Reserva to enjoy, to celebrate, to share...”*

#### VARIETIES

90% Tempranillo, 10% Mazuelo and Graciano.

#### VINIFICATION

Selected vineyards. Made using grapes from sub-zones of the Rioja Alta.  
Fermentation at 24° to 28°C. 18 days’ maceration.

#### AGEING

Aged for 16 months in American- and French-oak Bordeaux-style casks.

#### TASTING NOTES

Deep robe. Very dark cherry colour. Aromas of fruit with spicy nuances coming through. Powerful, lively attack, meaty and well-structured. Long, persistent finish.



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