



EL RAYO Olarra

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

**Challenging, bold
& *vibrant*.**
Experience in live.

THE GRAPES

Tempranillo, Mazuelo and Graciano.

THE 2022 VINTAGE

Weather conditions along 2022 were demanding.

Temperatures were rather high in spring and summer, and the very little rain before August led to an unusually quick vegetative cycle and an early start of harvests, which also went on for longer than usual. The grapes for our 2022 EL RAYO Olarra come entirely from our vineyard in Peñalogoño, in the El Cortijo area, growing vines over 40 years of age.

Conditions in 2022 resulted in a fully ripe fruit at harvests, moderate alcohol levels, high color concentration, fine tannins, and a great balance.

Our vineyard's yield of just over 4,000 kg/ha and its great sanitary state throughout the year, made the resulting wines ideal for ageing.



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DOC Rioja's *first-ever*
wine to be officially
a **Vino de Logroño**.

AGEING

Malolactic fermentation in new American oak barrels to enhance refinement and elegance, followed by 16 months in new American oak barrels.

TASTING NOTES

As a result of all the above, our 2022 EL RAYO shows a deep red color with shades of cherry. On the nose, it shows complexity, with notes of lavender and red flowers. Subtle, well-integrated oak.

Hints of balsamic and nutmeg.

On the palate, El Rayo is very straightforward, with a smooth yet firm start and a rich and silky texture.

The mid-palate is **balanced, harmonious, and well-paced**, lingering into a long and well rounded - up finish, with a touch of sweet tannins that leave you cravin for more - like live music.



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