



Bodegas Olarra

FUNDADA EN 1973

OLARRA

CRIANZA 2022

DOCa Rioja

A style is back

Olarra Crianza recaptures the fine, balanced style of the Rioja wines of the 1970s. Old Tempranillo vines, reasonable ageing and an overall winemaking approach focused on finesse shape a wine of a medium colour depth, complex aromas and an elegant mouthfeel.

VINEYARDS	Selection of plots in Rioja Alta and Rioja Media on low yield soils unsuitable for other crops.
VARIETIES	Old Tempranillo vines from selected vineyards. However, in older plots, Tempranillo has traditionally been grown along with other varieties such as Viura and Garnacha.
WINEMAKING	Grapes are harvested at optimum ripeness levels to preserve freshness and bouquet. Short maceration followed by fermentation at 18–24 °C to enhance finesse.
AGEING	Aged separately for 14 to 16 months in second- and third-use barrels to avoid excessive oak influence. The final blend was decided through tasting. After bottling, reductive ageing in bottle added further aromatic complexity.
TASTING NOTE	Medium colour depth with vibrant shades. A complex and thrilling nose, with notes of red fruit and red flowers, nuances of balsamic, and occasional hints of flint and dried fruit. On the palate, its balance, roundness, and firm texture stand out followed by a long finish in which some secondary and tertiary aromas reappear.

