Bodegas Olarra

FUNDADA EN 1973

CERRO AÑÓN

BLANCO 2025

DOCa Rioja

A white wine with a sense oF history

Made primarily from a selection of grapes from old Viura vines, plus small amounts of Garnacha Blanca and Malvasía. Freshness, volume and complexity, inspired by the traditional winemaking methods behind Rioja's great white wines.



GRAPES VARIETIES	A selection of grapes from Viura vines over 50 years of age, along with small amounts of Garnacha Blanca and Malvasía.
VINEYARDS	Shallow red sandstone soils on a bedrock of limestone restricting root penetration, and limiting vine vigour and yields.
WINEMAKING	Hand harvesting and brief skin contact in the press. Selection of the free-run juice and fermentation at a low temperature of 13–14°C. The final blend includes small amounts of white wines from previous vintages that have been through extended barrel ageing, adding complexity and fragrance while preserving the wine's overall freshness.
TASTING NOTES	Shiny and bright, of a pale yellow colour with shades of lemon. Fragrant and expressive, with aromas of pear and apple, floral notes and a subtle spicy background that adds complexity. Smooth and fresh on the palate, with a good acidity level, a rounded mouthfeel and good volume. The finish is refined, savoury and mildly saline, with lingering notes of white fruit and flowers.

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