



Bodegas Olarra

FUNDADA EN 1973

OLARRA CLÁSICO

RESERVA 2018
DOCa Rioja

Olarra's approach to what modern Rioja should be like

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| VINEGROWING | Tempranillo 90%, Garnacha 5%, Mazuelo and Graciano 5% from Rioja Alta and Baja |
| WINEMAKING | Careful selection of the fruit as it came into the bodega enable us to perform long periods of maceration, so as to ensure good extraction of tannins, aroma and other quality components in the resulting wines. |
| AGEING | After fermentation, the wine was racked several times in large American-oak vats before being left to age for 18 months in oak casks. After bottling, Olarra Clásico Reserva has been kept in our bottle cellar to develop its bouquet and harmonious character. |
| TASTING NOTES | Deep cherry red with ruby hues, Olarra Clásico Reserva is a wine for laying down. Its aromatic complexity includes red berries, liquorice and hints of smokiness, opening up towards animal aromas after opening. In the mouth, it proves to be long and with good backbone, with a reminder of the fruit returning in the aftertaste. |



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