



Bodegas Olarra

FUNDADA EN 1973



RECIENTE GRAN RESERVA 2019

DOCa Rioja

VINEGROWING

2019 was an 'Excellent'-rated vintage by the DOC Rioja Council, in which weather was just about what was required to have a good volume of outstanding quality grapes almost throughout the region. Apart from a slightly late blossoming in June, the vine cycle reached each stage at the right time up until harvests, which took place a little later than usual. Grapes for this wine came from our vineyards located primarily in Rioja Alta, and in Rioja Baja to a lesser extent. Vines in these vineyards are all grown in the traditional way, the average age of the vines is over 30 years, and most of our vineyards are sitting on a clay-rich soil for Rioja Alta, and on rocky limestone-clay soils in Rioja Baja. Approximate mix of grapes is Tempranillo 80%, Mazuelo 10%, Garnacha 10%. Harvests took place later than usual, well into October, once the fruit was considered to have reached full ripeness. Subsequent selection ensured that only grapes in healthy shape made it through to the vinification process.

WINEMAKING

Fermentation and maceration lasted for a total of 18 days and were performed in stainless steel vats at a controlled temperature of 28°C. Later on, the wine was racked into new Allier oak 225-litre casks where the malolactic fermentation took place, followed by a stay on lees for about two months, with regular batonnage.

AGEING

By the end of that winter, the wine was already being racked into new oak barrels, where it remained for a further six months. After these, the rest of the oak ageing up to the total 27 months was done in different barrels, Allier and Missouri, all with medium toast, and with different ages spanning from brand new to 5 years. After fining with egg whites, the wine was bottled and stored in our bottle cellar for 33 months, before it started to be released. 2019 was a surprisingly good year when considering the quality level of grapes in our estate. It is essentially this which has allowed us to develop this wine's structure over time.

TASTING NOTES

This wine shows a deep dark red colour. On the nose, at the time of release, it showed a delicate balance between mature fruit aromas and those of cedar wood and tobacco. Mouthfeel is as silky smooth and elegant with a surprisingly long and ripe fruit finish. For food pairing, roast meat or game, smoked and marinated fish, as well as cured cheese all come to mind.



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