

# Bodegas Olarra

## Añares Tinto Reserva

### The Producer

Bodegas Olarra was created in 1973. Situated on the outskirts of the city of Logroño in Rioja Alta, their winery – a Y shaped building designed to make optimum use of the space for both production and ageing of the wine – is known as “the Cathedral of La Rioja”. From the beginning, the winery has known how to combine the traditional methods of production and ageing with the most advanced modern techniques of viticulture and vinification.

A favourable geographic location, gives the vineyards all the ingredients to produce good fruits. Indeed the clay and chalky soil is watered by the rain and the Ebro river. This area also benefits from warm sunshine and the influence of the Mediterranean and Atlantic coasts.

In 1978, Bodegas Olarra got their first Gold medal for the Cerro Añon in the tenth International Wines and Spirits Competition in the UK. Numerous awards followed from then on, proof of the outstanding quality of their wines.

### General Information

Type of wine: Still red wine

Alcohol Content: 13%

Grape Variety: 75% Tempranillo, 10% Garnacha, 15% Mazuelo and Graciano

Ageing: 18 months in oak

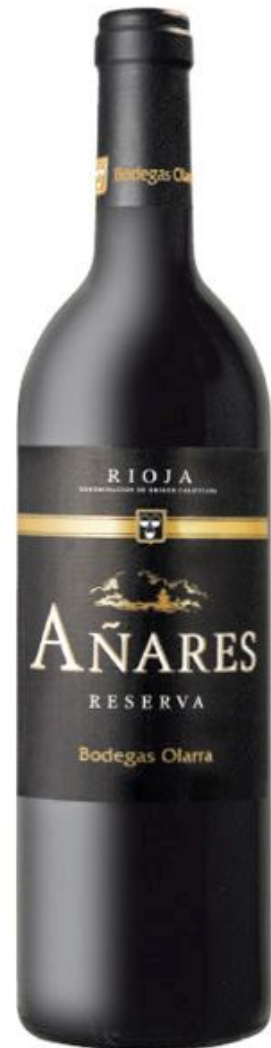
Origin: Spain–D.O.Ca Rioja

Vines per ha: 2,500 to 3,500

Average yield: Less than 36 hl/ha

Average age of the vines: 20 years old

Suitable for vegetarians



### Tasting Note

Its aromatic complexity shows a blend of red fruit, liquorice and smokiness, evolving to a more gamey aroma when left to breath. On the palate, this wine has a good structure, mature tannins and a good fruit intensity. The finish is elegant and long.



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