

Bodegas Olarra

Otoñal Tinto

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 are 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: 12.5%

Grape Variety: 60% Tempranillo, 30% Garnacha and 10% Mazuelo and Graciano

Origin: Spain-D.O. Ca Rioja

Vines per ha: 2,500 to 3,500

Average yield: Less than 36hl/ha

Average age of the vines: 15 years old

Not suitable for vegetarians



Tasting Notes

The nose shows intense fruity aromas reminiscent of red berries.

On the palate, the wine is rich and fruity yet refreshing with summer fruit flavours. The finish is pleasant and persistent.



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