

# *Cerro Añon Gran Reserva*

## The Producer

Bodegas Olarra was created in 1973. It is situated on the outskirts of the city of Logroño in Rioja Alta. The Y shaped building is designed to make optimum use of the space for both production and ageing of the wine. 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.

## General Information

Type of wine: Red Wine  
Alcohol Content: 14.0%  
Grape Variety: Tempranillo, Mazuelo & Graciano.  
Origin: D.O. Ca Rioja  
Vinification: Fermentation and maceration lasted for a total of 19 days and were performed in stainless steel vats at a controlled temperature of 28°C followed by a stay on lees for a little over two months, with regular batonnage.

## Tasting Notes

This wine shows a shiny dark garnet colour. To the nose, at the time of release, blackberry and strawberry aromas unfold wrapped up with spice and cedarwood notes. Over time, bouquet has developed aromas of prunes and smokiness.  
Elegance is the first term that comes to mind when considering mouthfeel, with a pleasantly long finish.



## Contact Details:

25 Metro Business Centre, Kangley Bridge Road, London  
SE26 5BW

Phone: 020 8778 1711 Email: [info@canddwines.co.uk](mailto:info@canddwines.co.uk)