BODEGAS OLABARRI

Viña Olabarri Gran Reserva

Viña Olabarri Gran Reserva provides the elegance of a classic fine wine made with selected grapes sourced from low yielding vineyards, ideal for long ageing purposes.

A fine Rioja wine, classic but with a modern twist.

Technical specifications

Cepages: 100 % Tempranillo.

Vineyards: low yielding old vines.

Winemaking: fermentation in temperature controlled stainless steel tanks.

Ageing: aged for 36 months in French and American oak barrels and cellaring in bottle for a further 36 months at least.

Tasting notes

Sight: deep ruby red colour with subtle brick red hues on the rim from the ageing process.

Nose: intense aromas of black fruit and spices, with a mineral hint.

Palate: medium bodied, integrating beautifully the rich ripe fruit with the sweet spices provided by the oak.

A pleasant, clean aftertaste of remarkable harmony.

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