BODEGAS OLABARRI

Viña Olabarri Crianza

Viña Olabarri Crianza is an easy drinking, fruity, fresh young style wine. It's made from grapes sourced in the fresh Rioja Alta area close to the winery.

After an ageing period of no less than 12 months in barrels, we cellar it in bottle a further 12 months before release.

Technical specifications

Varieties: 100 % Tempranillo.

Vineyards: in close proximity to the winery, vines between 10 and 30 years old.

Winemaking: fermentation in temperature controlled stainless steel tanks.

Ageing: aged in French and American oak barrels for 12 months and cellaring in bottle for a further 12 months before release.

Tasting notes

Sight: brilliant, clear cherry red.

Nose: fresh cherry and raspberry fruit.

Palate: well rounded red berry fruit, with soft tannins and a fresh easy drinking style.

An attractive wine suitable for any occasion.

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