BODEGAS OLABARRI

Bikandi Crianza Organic

Bikandi Crianza is an organic wine with exquisite vibrancy and great character.

Each vintage is quite different to the previous one, but all expressing what the climate and the terroir provided along with the painstaking care taken to make this wine.

Technical specifications

Varieties: 100% Organic Tempranillo.

Wineyards: Organic vines over 20 years old, planted on clay and lime slopes.

Winemaking: Fermented in temperature controlled stainless steel tanks.

Ageing: Aged for 14 months in French oak barrels and cellaring in bottle for a further 12 months before release. Available formats: 75cl bottles.

Tasting notes

Sight: Brilliant, deep red cherry colour.

Nose: Mineral, ripe black berry fruit character of great intensity.

Palate: The mineral black berry fruit integrates beautifully sweet spices from the oak. It's a powerful wine with great length that reflects the character of the soils the grapes used to make it came from.

CONSEJO DE LA PRODUCCIÓN AGRARIA ECOLÓGICA
CPAER
ES-ECO-035-RI

Ctra. Anguciana s/n 26200 Haro – La Rioja – Spain. Teléfono: +34 941310937 Fax: +34 941311602
Web: www.bodegasolabarri.com e-mail: info@bodegasolabarri.com