

HEREDAD GARCÍA DE OLANO WHITE WINE 2021



BRAND: García de Olano

APELLATION: D.O.Ca. Rioja - Rioja Alavesa.

VINTAGE: 2021

VARIETIES

90% Viura
10% Verdejo

ANALYSIS:

| | |
|------------------|------------|
| Alcohol Content | 13,0 % vol |
| Total Acidity | 5,02 g/l |
| Volatile Acidity | 0,38 g/l |
| Residual Sugar | 2,2 g/l |
| pH | 3.48 |

VINEYARDS

TERROIR: Calcareous/clay soil and terraces faces to the south. No irrigation.

DENSITY: 3000 vines /Ha.

AVERAGE VINEYARD ALTITUDE: 400-600 m

AVERAGE AGE OF VINES: 50 years old

PRUNING: Globet pruning

PRODUCTION: 9,000 KGR/ Ha.

CLIMATE: Mediterranean climate with strong Atlantic influence.

Extreme winter-summer contrast

WINEMAKING

HARVEST: Hand harvest

Grapes are immediately pressed and the juice goes to a Stainless steel tank at 10 °C. At 24-48 hours we take out the dirt. We repeat the operation in other 24-48 hours. Alcoholic fermentation in a stainless steel tank for at 11°C

TASTING NOTES

White young wine from Rioja Alavesa, clean and very bright, pale yellow with a greenish hue.

Its bouquet shows an intense fruity aroma with an apple pear sensation.

A light wine; its lively, fresh fruity bouquet increases while tasting. It keeps a very pleasant and enjoyable

