

# HEREDAD GARCÍA DE OLANO CRIANZA 2018



BRAND: García de Olano

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

VINTAGE: 2018

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content 14,0 % vol

Total Acidity 4,68 g/l

Volatile Acidity 0,54 g/l

Residual Sugar 1,4 g/l

VINEYARDS

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

DENSITY: 3000 vines /Ha.

AVERAGE VINEYARD ALTITUDE: 600 m

AVERAGE AGE OF VINES: 40 years old

PRUNING: Globet pruning

PRODUCTION: 5.500 Kgr/ Ha.

CLIMATE: Mediterranean climate with strong Atlantic influence. Extreme winter-summer contrast

OAK USAGE: Franch

OAK TIME: 12 months

BOTTLE TIME: 6 month

WINEMAKING

HARVEST: Hand harvest

WINEMAKING : Grapes selected from our highest vineyard, around 650 m of altitude.

Perfect destemming process , with vibrater destemer , to protect the berry as in a hand-made process. Pumped over twice a day. Alcoholic fermentation in a stainless steel tank, first at 10° C on the first three days, and at a maximum temperature of 29°C.

Malolactic fermentation at 30° C in stainless steel tank.

Ageing in French Oak barrels for 12 months and a second ageing in bottle for 6months.

TASTING NOTES

Clean and brilliant, ruby red Crianza wine with cherry highlights, evolving towards brick.

To the nose, its basic aroma is of ripe fruit, typical of a firstclass, complex and full-bodied wine. Also hints of charming berry aromas (raspberry) mixed with liquorice, fine oak wood, gentle balsam and milky touches reminiscent of strawberry yoghurt.

Gentle but intense to the palate, as fits a wine with personality.

Tasty and well-structured, it evolves in the mouth to a balance between fresh berries and wood. A long and full after-taste, with the entire complex, but pleasant aromas reappearing.



Best Wine aged in Barrel  
RIOJA ALAVESA AWARDS

