

HEREDAD GARCÍA DE OLANO

ROSÉ

2021



APELLATION: García de Olano

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

VINTAGE: 2021

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content	13,0 % vol
Total Acidity	5,61 g/l
Volatile Acidity	0,47 g/l
Residual Sugar	1,3 g/l
pH	3.30

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

Perfect destemming process , with vibrater destemer , to protect the berry as in a hand-made process.

After 12 hours, we take out the juice and we mantein in Stainless Steel tank at 10°. After 24-48 hours we take out the dirt. Alcoholic fermentation in a stainless steel tank for at 11°C

TASTING NOTES

Young Rosé wine from Rioja Alavesa, clean and with a beautiful and bright pink color chewing gum It shows a nose with a great predominance of fruity aromas; strawberry, cherry ... combined with floral nuances of rose. A fresh and pleasant wine that evolves towards a slight acidity, and final persistence.