HEREDAD GARCÍA DE OLANO

OLANUM
HARVEST SELECCIONADA

BRAND: OLANUM

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

VINTAGE: 2017

VARIETIES
100% Tempranillo

ANALYSIS:

Alcohol Content	14,20 % vol
Total Acidity	4,95 g/l
Volatile Acidity	0,51 g/l
Residual Sugar	1,40 g/l

VINEYARDS
TERROIR: Calcareous/clay soil and terraces faces to the south. No Irrigation
DENSITY: 2500 vines /Ha.
AVERAGE AGE OF VINES: 89 years old
PRUNING: Globet pruning
PRODUCTION: 3000-4000 KGR/ Ha.
CLIMATE: Mediterranean climate with strong Atlantic influence. Extreme winter-summer contrast

OAK USAGE: French

OAK TIME: 9 months

BOTTLE TIME: 18-24 months

WINEMAKING
HARVEST: Hand harvest
WINEMAKING : Grape coming from the oldest Vineyard of the family, very poor vineyard. Grapes selected by the owners of the winery. 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 small stainless steel tank, first at 10ºC on the first four -five days, and at a maximum temperature of 23ºC.
Malolactic fermentation at 30º C in stainless steel tank. Ageing in French Oak barrels for 9 months and a second ageing in bottle for18- 24 months. It is filtered very lightly. Wine not produced every vintage, only in exceptional years.

TASTING NOTES
Shows great intensity in its red cherry color and its ruby-colored rims. clean and brilliant wine. Its aroma is defined as intense, complex and elegant. With the mixing of the aromas offered by the tempranillo and the wood aromas, there are evident smells of red fruits, along with hints of spices, cocoa, good oak wood, dairies and licorice. Good attack on the palate. Mid palate proves to be full-bodied, balanced, with good structure while at the same time has a pleasant and easy to drink tannin. Through the retro-nasal the initial aromas continue to appear along with balsamic sensations. Defined as a wine with personality, flavourful, long and persistent..

An excellent wine

90 GUÍAPEÑÍN PUNTOS

CONCOURS MONDIAL BRUXELLES Médaille d'Or 2022 Gold Medal