

HEREDAD GARCÍA DE OLANO

3 DE OLANO

SELECTION 2010



PRODUCTION SUMMARY

3 DE OLANO is elaborated exclusively with "tempranillo" grapes. This wine uses old vineyard grapes, selected and harvested by hand.

It is fermented in low capacity, controlled temperature stainless steel tanks. After a slight aging in french oak barrel process, it settles in bottle until it gets its own roundness and equilibrium.

VARIETIES

100% Tempranillo

DESCRIPTION

COLOUR: red-cherry with ruby trimmings; clean and bright hues.

SMELL: Ripe-red fruits, soothing, toasted, wooden.

FLAVOUR: Balanced and full-bodied

SENSORIAL CHARACTERISTICS

It is a very intense, red cherried color wine with some ruby hues. Its brightness and cleanliness really stand out.

Its good aromatic intensity combines odour complexity, in which ripered fruit smells turn to be enhancing. Aging oak contributes with soothing, toasted, milky touches.

Airing increases its aromatic power. It is recommended to pour it off briefly before drinking.

It is a pleasant wine, balanced and full-bodied when drinking. It is a fresh wine, with a good sharpness and bouquet. It is a complex but easy drinkable, delicious, tasty wine. It leaves a long, enjoyable pleasant ending.

