

HEREDAD GARCÍA DE OLANO

3 DE OLANO

SELECTION 2018



BRAND: 3 de OLANO

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

VINTAGE: 2018

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content	15,0 % vol
Total Acidity	4,80 g/l
Volatile Acidity	0,56 g/l
Residual Sugar	1,3 g/l

VINEYARDS

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

DENSITY: 3000 vines /Ha.

AVERAGE AGE OF VINES: 60 years old

PRUNING: Globet pruning

PRODUCTION: 4.500 KGgr/ Ha.

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

OAK USAGE: Frech

OAK TIME: 11 months

BOTTLE TIME: 24 months

WINEMAKING

HARVEST: Hand harvest

WINEMAKING : Grape selected from the highest six vines from Vineyard with slope. Very dry vines and soil, and very small bunches. 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 10°C on the first four days, and at a maximum temperature of 25°C.

Malolactic fermentation at 30° C in stainless steel tank.

Ageing in French Oak barrels for 11 months and a second ageing in bottle for 24 months. It is filtered very lightly.

TASTING NOTES

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.

