

# HEREDAD GARCÍA DE OLANO

## 3 DE OLANO

### VIÑAS VIEJAS



BRAND: 3 de OLANO

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

VINTAGE: 2018

#### VARIETIES

100% Tempranillo

#### ANALYSIS:

Alcohol Content	14,00 % vol
Total Acidity	4.85 g/l
Volatile Acidity	0.25 g/l
pH	3.53 g/l
Residual Sugar	2.2 g/l

#### VINEYARDS

TERROIR: Calcareous/clay soil and terraces faces to the south.

DENSITY: 3000 vines /Ha.

AVERAGE AGE OF VINES: 55 years old

PRUNING: Globet pruning

PRODUCTION: 4.500 Kgr/ Ha.

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

OAK USAGE: French

OAK TIME: 12 months

BOTTLE TIME: 18 months

#### WINEMAKING

HARVEST: Hand harvest

WINEMAKING : Vineyard grape selection, only the best grapes are taken to 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 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 12 months and a second ageing in bottle for 18 months.

It is filtered very lightly.

#### TASTING NOTES

An intense cherry red Wine which is more typical of a young wine rather than a Crianza, although it does show ruby highlights.

In the nose its aromatic intensity is clear, combining the grape fruit and the toasted notes taken from the wood which brings balsamic, toasted and dairy tones to the wine.

In the mouth it is a powerful wine, still very pleasant with a good entry due to its rounded body and good balance. It is a fresh wine with good acidity and aromas, well-bodied and structured with a strong final persistency.

