

# MAULEÓN RESERVA 2014

  
*García de Olano*  
BODEGAS

BRAND: MAULEÓN

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

VINTAGE: 2014

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content	14,0 % vol
Total Acidity	4,69 g/l
Volatile Acidity	0,54 g/l
Residual Sugar	1,3 g/l

VINEYARDS

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

DENSITY: 3000 vines /Ha.

AVERAGE AGE OF VINES: 60-70 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: 18 months

BOTTLE TIME: 24 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 18months and a second ageing in bottle for 24 months.

It is filtered very lightly.

TASTING NOTES

Surprisingly clear ruby color evolving towards brick red, with mahogany-like highlights. Its basic aroma is reminiscent of ripe fruit. When opened, it spreads and evolves towards heavy and exquisite vanilla tones subtly reminiscent of wood. Pleasant roasted touches of nuts, cinnamon and liquorice.

To the mouth, it is unexpectedly sweet and gentle, with exquisite sensations reminiscent of its aromas. This wine evolves in the bottle and is well-balanced and forceful in its sensations.

