

HEREDAD GARCÍA DE OLANO

OLANUM 2010

SELECTED VINTAGE



PRODUCTION SUMMARY

Limited to a production of 1500 bottles, this wine was prepared with grapes from winery's oldest vines, over 80 years old, and harvested by hand, to create an exclusive selection of wines and clusters.

They are subject to a thorough control in their fermentation, to preserve all of its aromas. It sits for 8 months in French oak barrels to later be bottled, where it will reach its full elegance and affinity.

VARIETIES

100% Tempranillo

DESCRIPTION

COLOUR: Cherry red wine with ruby-colored rims.

BOUQUET: Red fruits are evident with hints of oak, dairies and licorice.

FLAVOUR: Full-bodied, balanced and good structured.

SENSORIAL CHARACTERISTICS

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**

