

HEREDAD GARCÍA DE OLANO

3 DE OLANO

SELECCION 2019



BRAND: 3 de OLANO

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

VINTAGE: 2019

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content: 15.0% vol

Total Acidity: 5.15 g/L

Volatile Acidity: 0.57 g/L

Residual Sugar: 1.50 g/L

VINEYARD

TERROIR: Clay-limestone soil with south-facing terraces.

DENSITY: 3000 vines/Ha.

AVERAGE ALTITUDE: 500 - 600 m

AVERAGE VINE AGE: 60 years

VINEYARD TYPE: Bush vine without irrigation

AVERAGE YIELD: 4500 Kgr/Ha.

CLIMATE: Mediterranean climate with significant Atlantic influence. Extreme contrasts between winters and summers.

BARREL TYPE: French

TIME IN BARREL: 11 months

BOTTLE MATURATION: 24 months

WINEMAKING

HARVEST: Manual

WINEMAKING: Grapes from terraced vineyards. Selected from the first 6 highest vines in the vineyard, where they suffer from drought, and the clusters are very small and low in water. Perfect destemming process using a vibrating system to protect the grape, similar to manual destemming. Movements by punch-down. Alcoholic fermentation in small-capacity stainless steel tanks, at 10°C during the first 4 days, reaching a maximum of 24°C. Malolactic fermentation at 30°C in stainless steel tanks. Aging in French oak barrels for 12 months, followed by a second aging in the bottle for 18 months. Very gentle filtration.

TASTING NOTES

A wine of great intensity with cherry-red color, with ruby highlights, clean and bright. It has good aromatic intensity combined with the complexity of aromas, where ripe red fruit stands out. The wood used in aging contributes balsamic, toasted, and dairy notes. With aeration, its aromatic potential increases, so a brief decantation before consumption is recommended. It is a pleasant wine, with a very good entry on the palate, showing breadth, good body, and well balanced. It is a wine with freshness, good acidity, and aromas, making it a complex yet easy-to-drink wine, definable as tasty and enjoyable. The final persistence is long and pleasant.

