

HEREDAD GARCÍA DE OLANO

3 DE OLANO

VIÑAS VIEJAS 2016



BRAND: 3 de OLANO

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

VINTAGE: 2016

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content: 14.00% vol

Total Acidity: 4.85 g/L

Volatile Acidity: 0.52 g/L

pH: 3.53

Residual Sugar: 2.2 g/L

VINEYARD

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

DENSITY: 3000 vines/Ha.

AVERAGE ALTITUDE: 500 - 600 m

AVERAGE VINE AGE: 55 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: 12 months

BOTTLE MATURATION: 18 months

WINEMAKING

HARVEST: Manual

WINEMAKING: Selection of grapes in the vineyard. Perfect destemming process using a vibrating system to protect the grape, similar to manual destemming. Daily pump-overs, morning and evening. 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 tones, maintaining its vibrancy after barrel aging. On the nose, it stands out for its great aromatic intensity, where fruit prevails but is combined with balsamic and toasted notes provided by the wood. On the palate, it offers a very intense and powerful entry. With a lot of body and structure, where an initial sensation of fruit broadens to toasted notes provided by the wood. It is broad and has long persistence. It can be defined as a very powerful wine, with a lot of body and structure.

