

HEREDAD GARCÍA DE OLANO

CRIANZA

2019



BRAND: García de Olano

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

VINTAGE: 2019

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content: 14.50% vol

Total Acidity: 5.17 g/L

Volatile Acidity: 0.57 g/L

Residual Sugar: 2.7 g/L

VINEYARD

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

DENSITY: 3000 vines/Ha.

AVERAGE ALTITUDE: 500 m

AVERAGE VINE AGE: 40 years

VINEYARD TYPE: Trellised without irrigation

AVERAGE YIELD: 5500 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: 6 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, in the morning and evening. Alcoholic fermentation in stainless steel tanks for 14 days at a maximum temperature of 23°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 6 months. Very gentle filtration.

TASTING NOTES

Clean and bright ruby red crianza wine with garnet edges. On the nose, it presents a base of ripe fruit aromas characteristic of a noble, complex, and robust wine. It opens up, and after the intensity of the fruit, aromas of licorice, fine oak wood, slight balsamic notes, and dairy tones provided by the French oak appear. The entry on the palate is smooth yet intense, identifying it as a wine with a lot of personality. It evolves, showing itself as a tasty and structured wine due to the balance obtained between the fresh red fruits and the contributions of the wood. The final persistence is long and complete, with pleasant and complex sensations reappearing on the nose.

