

HEREDAD GARCÍA DE OLANO

OLANUM

VENDIMIA SELECCIONADA



García de Olano
BODEGAS

BRAND: OLANUM

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

VINTAGE: 2017

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content: 14.20% vol

Total Acidity: 4.95 g/L

Volatile Acidity: 0.51 g/L

Residual Sugar: 1.40 g/L

VINEYARD

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

DENSITY: 2500 vines/Ha.

AVERAGE VINE AGE: 89 years

VINEYARD TYPE: Bush vine without irrigation

AVERAGE YIELD: 3000 Kgr/Ha.

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

BARREL TYPE: French

TIME IN BARREL: 9 months

BOTTLE MATURATION: 18-24 months

WINEMAKING

HARVEST: Manual

WINEMAKING: Grapes from the oldest vineyard of the winery, a very poor vineyard. Grapes selected by the winery owners. 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 4-5 days, reaching a maximum of 23°C. Malolactic fermentation at 30°C in stainless steel tanks. Aging in French oak barrels for 9 months and a second aging in the bottle for 18-24 months. Very light filtration. Wine made only in vintages considered excellent by the winery.

TASTING NOTES

It stands out for its great intensity of cherry red color and ruby highlights. A clean and bright wine. On the nose, it is intense, complex, and elegant. The aromas offered by the Tempranillo and those contributed by the wood are combined, highlighting the scents of red fruits, along with notes of spices, cocoa, good oak wood, dairy, and licorice. A very good entry on the palate. It shows breadth, balance, good structure, and at the same time, a pleasant and easy-to-drink tannin. On the retronasal, the aromas described on the nose reappear along with balsamic sensations. It can be defined as a wine with personality, tasty, long, and persistent. An excellent wine.

