

Olarra Añares Crianza



Tempranillo
Garnacha,
Graciano y
Mazuelo



RIOJA



13.5% ABV



GENERAL INFORMATION

This Rioja red is crafted from a selection of Tempranillo and other traditional varieties including Garnacha, Graciano, and Mazuelo. Fermentation takes place in stainless steel tanks at controlled temperatures between 22°C and 28°C, with maceration lasting 15 to 21 days to extract colour, aroma, and structure.

Following fermentation, the wine is aged in oak vats and then matured for 14 to 16 months in oak barrels to develop complexity and depth. It undergoes a final ageing period of at least 8 months in the bottle before release, ensuring perfect balance and refinement.

This meticulous process highlights the harmony between fruit, oak, and structure that defines classic Rioja craftsmanship.

Available in 37.5cl and 75cl bottles.

TASTING NOTES

In the glass, the wine reveals a bright and intense cherry-red color with purple highlights. The nose is expressive, offering aromas of fresh red fruits intertwined with subtle oak, spices, and toasty notes that add layers of complexity. On the palate, it begins with a smooth, elegant entry, followed by a rich, well-structured body. The finish is solid, long, and persistent, leaving behind hints of spice and ripe fruit. Balanced and refined, this Rioja red is a versatile companion for grilled meats, roasted lamb, and aged cheeses, showcasing both the power and finesse of the region's finest blends.