

Olarra Cerro Anon Crianza



Tempranillo,
Mazuelo y
Graciano



RIOJA



13.5% ABV



GENERAL INFORMATION

Cerro Añón Crianza is crafted mainly from Tempranillo, with smaller proportions of Mazuelo and Graciano, sourced primarily from 20-year-old vines in Rioja Alavesa, complemented by select plots in Rioja Alta. The vineyards are planted on classic limestone and clay soils that enhance structure and minerality. Harvesting took place in mid-September, yielding perfectly healthy, ripe fruit. Maceration lasted 15 to 16 days with daily pump-overs in stainless steel vats at a controlled temperature of 27°C to ensure optimal color and tannin extraction. One-third of the wine underwent malolactic fermentation in new 225-litre French and American oak barrels, while the remainder completed the process in concrete tanks. Barrel ageing continued for 14 to 15 months in 225-litre oak casks (80% American oak, 20% French), with regular racking. After fining and bottling, the wine matured a further six months in bottle before release.

TASTING NOTES

At release, Cerro Añón Crianza displays a deep purple-red color with youthful intensity. The nose opens with vibrant raspberry and red fruit aromas, layered with subtle spice and toasted oak nuances. On the palate, similar fruit-forward notes are complemented by touches of vanilla and pepper, leading to a firm yet velvety mouthfeel. The finish is long, clean, and persistent, showing excellent balance between fruit, acidity, and oak. This well-crafted Crianza combines freshness and depth, making it enjoyable now but with the potential to evolve beautifully over the next five to seven years.