

# Olarra Cerro Anon Gran Reserva



Tempranillo,  
Mazuelo y  
Graciano



RIOJA



14% ABV



## GENERAL INFORMATION

Cerro Añón Gran Reserva is crafted from carefully selected grapes sourced from the premium vineyards of Rioja, where mature vines and limestone–clay soils provide exceptional concentration and balance. The fruit undergoes fermentation at controlled temperatures of around 30°C, followed by medium-length macerations to extract ripe tannins, depth, and aromatic complexity. After fermentation, the wine is aged for an extended 20 months in oak barrels, allowing it to develop structure, elegance, and refined secondary notes. Once bottled, it continues to mature for several years, reaching optimal drinking condition and promising excellent evolution over time. This meticulous vinification and long ageing process embody the classic style of traditional Rioja Gran Reserva—graceful, complex, and built to age beautifully.

## TASTING NOTES

Displaying a luminous cherry red hue with subtle ruby highlights, this Gran Reserva offers an elegant and expressive bouquet of ripe red fruits, gentle spice, and well-integrated oak notes, which deepen with aeration. On the palate, it is round, refined, and beautifully structured, with polished tannins and layered complexity from extended ageing. The finish is long, smooth, and persistently elegant, leaving a harmonious impression of fruit and spice. It pairs superbly with hearty Spanish meats, slow-cooked stews, grilled or roasted dishes, and cured charcuterie, and also complements aged Spanish cheeses and rich, flavorful fare typical of traditional Spanish cuisine.

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