

Olarra Cerro Anon Reserva



Tempranillo,
Mazuelo y
Graciano



RIOJA



14% ABV



GENERAL INFORMATION

This Reserva wine is fermented at a controlled temperature of around 30°C with medium maceration to ensure optimal extraction of color, aroma, and flavor. Following fermentation, it is aged for 20 months in oak barrels, allowing the wine to develop complexity, structure, and a harmonious character. After bottling, it continues to mature, reaching its optimal tasting moment while promising excellent evolution over time.

TASTING NOTES

In the glass, the wine shows a cherry-red color with ruby highlights. The nose is complex and delicate, revealing layered aromas that reflect both fruit and subtle oak influence. On the palate, it is round and well-structured, with smooth tannins and a long, elegant finish. The extended aging in both barrel and bottle results in a refined, balanced wine that is ready to enjoy now but will continue to evolve gracefully over the years.