



Viña Olagosa

GRAN RESERVA



GRAPE VARIETIESES

Tempranillo (mostly Tempranillo) and Mazuelo.



ALCOHOL CONTENT

13,5% vol.



WINEMAKING

The grapes are harvested in boxes and always at the optimum moment to guarantee a perfect alcoholic and phenolic maturation. Two selections are made on these grapes before entering the winery, a first selection in the field, where only the perfect bunches are harvested, and then a selection of the grapes in the winery.

Alcoholic and malolactic fermentation in French oak vats with a capacity of 6,500 liters.

Aging in 225 liter Bordeaux barrels for 38 months combining new and semi-new French and American oak barrels.

Aged in bottle in our cellars for at least 36 months before release.



TASTING NOTES

Medium intensity brick-red color.

The nose is serious and harmonious, presence of roasted coffee, toasted bread, tobacco and prunes, typical of its long aging in wood.

The palate is fine and smooth, without edges. Notes of tobacco and cedar appear. Balanced and with a restrained acidity that persists over time, giving it length.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 17-18 C°.

Ideal wine to be tasted without accompaniment, stews, sausages, stews, and with meats of all kinds.

