



# Bodegas Olarra

FUNDADA EN 1973

## CERRO AÑÓN

### GRAN RESERVA

#### DOCa Rioja

Based on Rioja's long tradition of combining grapes from different terroirs to create a style of wine, Cerro Añón is our top range of wines. The perfect assemblage.

#### VINEGROWING

Grapes from our vineyards located primarily in Rioja Alta, and in Rioja Alavesa to a lesser extent. Vines in these vineyards are all grown in the traditional way, the average age of the vines is over 30 years, and most of our vineyards are sitting on a clay-rich soil for Rioja Alta, and on limestone-clay soils in Rioja Alavesa. Approximate mix of grapes is as follows: Tempranillo 85%, Mazuelo and Graciano 15%.

#### WINEMAKING

Fermentation and maceration lasted for a total of 19 days and were performed in stainless steel vats at a controlled temperature of 28°C. Later on, the wine was racked into new Allier oak 225-litre casks where the malolactic fermentation took place, followed by a stay on lees for a little over two months, with regular batonnage.

#### AGEING

This wine was racked into new oak barrels, where it remained for a six more months. After these, the rest of the oak ageing up to the total 29 months took place in different barrels, Allier and Missouri, all with medium toast, and with different ages spanning from brand new to 5 years. After fining, the wine was bottled and stored in our bottle cellar for 43 months, before it started to be released.

#### TASTING NOTES

This wine shows a shiny dark garnet colour. To the nose, at the time of release, blackberry and strawberry aromas unfold wrapped up with spice and cedarwood notes. Over time, bouquet has developed aromas of prunes and smokiness. Elegance is the first term that comes to mind when considering mouthfeel, with a pleasantly long finish.

