



Viña Olagosa

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 truncated cone-shaped tanks with a capacity of 18,000 liters.

Aging in 225-liter Bordeaux barrels for 30 months, combining new and semi-new French and American oak barrels.

Aged in bottle in our cellars for at least 24 months prior to market release.



TASTING NOTES

Garnet color, medium-high robe.

High aromatic intensity, notes of coffee, tobacco, balsamic and black fruit still present.

Smooth entry and medium body, controlled tannins that structure its passage through the mouth. Notes of coffee and tobacco are also present in the mouth, with a ripe finish that makes it sweet and long.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 15-16°C.

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