



Viña Olagosa

CRIANZA



GRAPE VARIETIESES

Tempranillo.



ALCOHOL CONTENT

13,5-14% vol.



WINEMAKING

Once the grapes are harvested at optimum ripeness from our vineyards located in the Rioja Alta, the alcoholic and malolactic fermentation will take place in temperature controlled stainless steel tanks.

Aging in 225-liter Bordeaux barrels of American oak for 12-16 months.

Subsequent refining in bottle in our cellars before its release to the market.



TASTING NOTES

Bright and brilliant ruby red color.

Good aromatic intensity where fruit predominates over wood.

Fresh red fruit with a soft touch of vanilla that denotes its barrel aging.

The palate is soft and sweet, with notes of coffee and roasted coffee that sweeten and balance the freshness of the fruit also present.

Balanced and pleasant.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 15-16°C.

Ideal for vegetables, stews, meats, roasts, game and all kinds of cheeses.