



Bodegas Olarra

FUNDADA EN 1973

NUCERRO

GRAN RESERVA

DOCa Rioja

VINEGROWING

The grapes we used to make NUCERRO Gran Reserva came from our vineyards located around Logroño, located then in Rioja Alta, Rioja Alavesa and Rioja Oriental. Vines in these vineyards are all trained in the traditional gobelet way, the average age of the vines is over 30 years, and the vast majority of our vineyards are sitting on alluvial soils rich in clay and limestone. Tempranillo, Garnacha, Graciano and Mazuelo. Selection of grapes to ensure that only grapes in healthy shape made it through to the winemaking process.

WINEMAKING

Fermentation and maceration lasted for a total of 18 days and were performed in stainless steel vats at a controlled temperature of 26-28°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 nearly three months, with regular batonnage.

AGEING

The wine was racked into new oak barrels after the malolactic fermentation where it remained for a further six months. Afterwards, the rest of the oak cask ageing up to the total 27 months was done in different barrels, Allier and Missouri, all with medium minus 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 40 months, before it started to be released.

TASTING NOTES

At the time of release, this wine showed a deep red colour with shades of ruby on the rim of the glass. On the nose, the wine displayed a remarkable balance between raisin and mature fruit aromas and those of spices and toast. Since release, aromas have developed further, and aromas of leather, coffee beans and dry plums start to show.

Mouthfeel remains velvet y-smooth and with a pleasantly long and fresh finish.

When considering food, grilled red meat or game dishes, spicy and marinated fish, and cured cheese are all excellent choices.



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