

# HEREDAD GARCÍA DE OLANO HALF CRIANZA 2020



BRAND: García de Olano

APELLATION: D.O.Ca. Rioja - Rioja Alavesa.

VINTAGE: 2020

VARIETIES

100% Tempranillo

ANALYSIS:

Alcohol Content	14,0 % vol
Total Acidity	4,40 g/l
Volatile Acidity	0,45 g/l
Residual Sugar	1,3 g/l

VINEYARDS

TERROIR: Calcareous/clay soil and terraces faces to the south. No irrigation.

DENSITY: 3000 vines /Ha

AVERAGE VINEYARD ALTITUDE: 500 m

AVERAGE AGE OF VINES: 30 years old

PRUNING: Globet pruning

PRODUCTION: 6.000 KGR/ Ha.

CLIMATE: Mediterranean climate with strong Atlantic influence. Extreme winter-summer contrast

OAK USAGE: American

OAK TIME: 6 months

BOTTLE TIME: 2 months

WINEMAKING

HARVEST: Hand harvest

WINEMAKING : Grapes selected from our medium age vineyard.

Perfect destemming process , with vibrater destemer , to protect the berry as in a hand-made process. Pumped over twice a day. Alcoholic fermentation in a stainless steel tank for 14 days at a maximum temperature of 29°C.

Malolactic fermentation at 30° C in stainless steel tank.

Ageing in American Oak barrels for 6months and a second ageing in bottle for 2months.

TASTING NOTES

Wine produced with grapes gathered from our own private vineyards.

This wine shows us the precise meeting point between its youth and maturity.

As a sign of its freshness, we appreciate its bright, and after resting 6 months in the winery's fretworks, it shows notes of liquorice and balsamic with a well balanced mouth.

