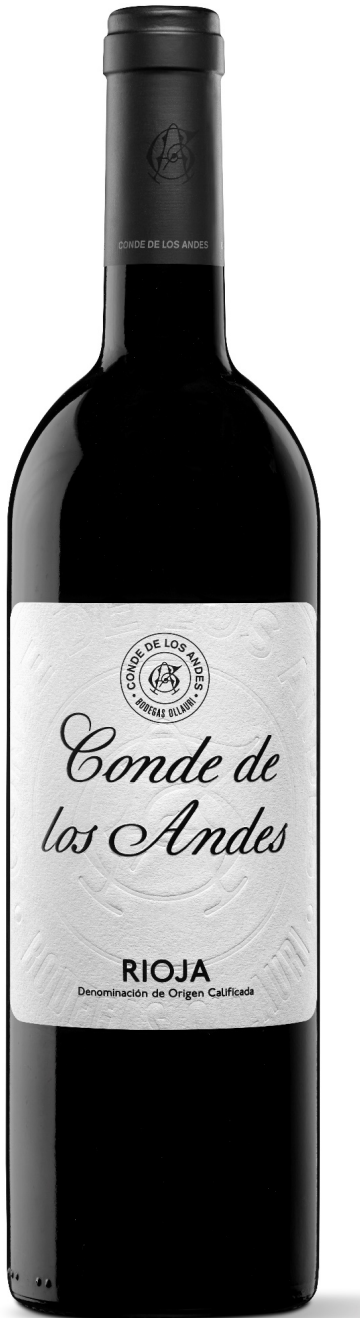




2004

Conde de los Andes Tinto



WINE DATA

Producer
Bodegas Ollauri

Region
Rioja (D.O.Ca)

Country
Spain

Wine Composition

100% Tempranillo

Alcohol
14%

Total Acidity
5.19 G/L

Residual Sugar
1.6 G/L

pH
3.56

DESCRIPTION

Clear, and bright cherry-red. Structured, rounded, soft, and velvety – with a long and powerful aftertaste. The nose is complex, with ripe dark fruits, spices, herbs, tobacco, and other touches from the noble oak aging.

WINEMAKER NOTES

An outstanding historical collection edition from Conde de los Andes. The grapes for this wine come from a number of small plots near the Rioja Alta villages of Ollauri & Haro, where the vines are an average of over 30 years old & grown in clay-limestone soil. The wine undergoes 25 days of fermentation in stainless steel vats, & then matures in French & American oak barrels for 20-24 months, plus a very prolonged time in the bottle of more than 12 years.

Interesting Fact

Conde de los Andes is the name of the one of the most famous wineries & cellars in the Rioja region. It was bought in 2014 by the Murua family, owners of Bodegas Muriel, who have lovingly restored the cellars to their former glory & has preserved the more than 400,000 white & red bottles that are the winery's legacy, with a few dating back to 1892.

SERVING HINTS

Recommended serving temperature between 62 - 65° F. Pairs well with roasted and grilled meats, Angus beef steaks, Wagyu beef, game stews, & Iberian pork 'Presa'. Also great with truffle pasta & risotto, chocolate desserts, & as an after-meal drink.