



2015 TEMPRANILLO

WINE DATA

Producer

Bodegas Ollauri

Region

Rioja (D.O.Ca)

Country

Spain

Wine Composition

100% Tempranillo

Alcohol

14.5%

Total Acidity

4.38 G/L

Residual Sugar

1.3 G/L

DESCRIPTION

Clear, bright cherry-red. This is a fresh, fruity and suggestively complex version of a wine produced from old Tempranillo vines, selected in small plots. The aromatic nose is fresh and rich, with red fruits, ripe plums, and Mediterranean brushwood. Structured and juicy, with a persistent aftertaste.

WINEMAKER NOTES

2015 was one of the earliest harvests in history. It produced a wine of freshness and elegance, that has great aptitudes for aging. The grapes were hand harvested, from mid-Sept. to the first days of Oct. The grapes for this wine come from a number of small plots near the Rioja Alta villages of Ollauri, Haro, & Brinas, where the vines are an average of 50 years old & grown in clay-limestone soil. The wine undergoes 21 days of fermentation in stainless steel tanks, and then matures in (half-new) French oak barrels for 14 months, with an additional 12 months' bottle-aging before release. This vintage was qualified as "Very Good" by the Regulatory Council.

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, hamburgers, lamb, sausages, game stews, pork, pastas, rice-based dishes, cured cheeses, cold meats and as an after-meal drink.

