

CONDE DE LOS ANDES

TEMPRANILLO 2018

Rioja D.O.Ca, Spain



TASTING NOTES: Bright, clear cherry red in color, this wine shows vibrant aromas of red fruit, ripe plum, and Mediterranean herbs. The palate is structured yet fresh, with a juicy, persistent finish that is both serious and highly drinkable, pairing well with grilled lamb, roasted chicken, charcuterie, mushroom risotto, or herb-driven eggplant dishes.

VITICULTURE: Sourced from high-altitude vineyards in Viñas de Briñas, between Briñas (Rioja Alta) and Labastida (Rioja Alavesa), these parcels sit at 440–550 meters on gentle slopes and terraces. Vines average 50 years of age, with some dating back to the 1950s, and are planted in limestone soils with clay and sand, low in organic matter. The climate is Oceanic Mediterranean with Atlantic and continental influences, supporting balanced ripening of 100% Tempranillo. The 2018 vintage, rated “Good,” followed a challenging frost-affected 2017 and delivered a generous crop of high-quality fruit.

VINIFICATION: Hand-harvested into small crates, the grapes undergo cold maceration followed by a 21-day spontaneous fermentation in stainless steel with daily pump-overs to enhance extraction and color. The wine is aged for an average of 18 months in a combination of 225-liter barrels and new 500-liter French oak vats, with a portion retained in concrete and granite tanks to preserve freshness, before final blending.

FAMILY: Conde de los Andes is one of Rioja’s most historic estates, rooted in the village of Ollauri and formally established in 1896. Its underground cellars, originally carved in the 16th century and expanded in the 17th century as the “Calados de los Gallegos,” remain a landmark of the region’s winemaking heritage. By the mid-20th century, the estate had gained international acclaim, attracting notable visitors including Ernest Hemingway, and in the 1960s the Conde de los Andes label was introduced to showcase estate-grown wines.

Acquired by the Murua family in 2014, the winery has undergone a thoughtful restoration led by Javier Murua, including the revival of its historic cellars and the curation of an extraordinary library of wines dating back to 1892. Today, Conde de los Andes stands as a renewed Rioja icon, blending deep heritage with a modern commitment to crafting classic, age-worthy wines.

PRODUCER: Bodegas Ollauri

REGION: Rioja D.O.Ca, Spain

GRAPE(S): 100% Tempranillo

ALCOHOL: 14%

TOTAL ACIDITY: 5 G/L

RESIDUAL SUGAR: 2 G/L

pH: 3.60