

SIERRANORTE

bodega



OLCAVIANA ORGANIC RED 2017

GRAPE VARIETIES

Cabernet Sauvignon 100%



VINEYARD AND TERROIR

Location: Las Maricas.

Altitude: 700 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Medium-deep sandy-limestone.

Age of the vines: 22 years.

Growing system: Trellised in Cordon Royat.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness and begin the harvest in the first week of October. Once the grapes have arrived at the cellars, they are cooled to delay the fermentation, while frequent pump-overs are carried out to achieve a better extraction of colour, aroma precursors and only the soft tannins. The alcoholic fermentation is then done at a controlled temperature of 22-24°C with gentle pumping over. The marc is pressed in a pneumatic press, and then the malo-lactic fermentation is done in stainless steel vats. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

A dark, cherry-red colour with purple glints.

Intense and lingering fruit character (strawberries and redcurrants).

Fresh on the palate with lively tannins and a lingering sensation of spice.

SERVING RECOMMENDATIONS

Excellent with roasts or stews, red meats, small game, cheese or cold meats.

Best served at a temperature of 14-16°C.

ALCOHOLIC DEGREE 13.5.

AVAILABLE IN BOTTLES OF 75cl.

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