



OLCAVIANA ORGANIC RED 2022

GRAPE VARIETIES

Tempranillo 100%





VINEYARD AND TERROIR

Location: Cañada Marchante.

Altitude: 700 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Loam, medium-deep sandy-limestone.

Age of the vines: 24 years.

Growing system: Trellised in Cordon Royat.

VINE-GROWING

The grapes for this vegan and organic 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 second week of September. Once the grapes have arrived at the cellars, they are put into vat and 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 pump-overs. The marc is pressed in a pneumatic press, and then the malolactic 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 cherry-red colour with light purple glints.

Intense aromas of fruit, such as cherries and plums, together with subtle violet notes.

Clean on the palate with hints of wild red berry fruit coming through. Fresh and fruity. Flavoursome, long and elegant.

SERVING RECOMMENDATIONS

Excellent with all sorts of tapas, pasta, charcuterie, light meat cuts or barbecues.

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

ALCOHOLIC DEGREE 13.5.

AVAILABLE IN BOTTLES OF 75cl.

