



A deep & fruity red with Mediterranean aromas of rosemary & thyme, combining vibrant dark fruit & spice.

GRAPE VARIETIES

75% Monastrell, 15% Garnacha, 10% Syrah

VINTAGE

2018

HARVEST & WINEMAKING

Harvested during the second half of September Temperature controlled fermentation in stainless steel tanks WOOD AGING 3 months in French oak vats.

TASTING NOTES

Dark berries and cherry notes. Fresh, vibrant fruit in the mouth, nuances of black peeper and dry mediterranean herbs.

PRESS & RATINGS

 The Wine Advocate

 - Robert Parker

 2005
 89 rating

 2006
 88 rating

 2007
 87 rating

 2012
 87 rating

 2013
 89 rating

 2016
 88+ rating

 2017
 90 rating

DECANTER World Wine Awards 2016 Bronze medal "Olivares has become one of the more familiar names in Jumilla"

OLIVARES

BODEGAS

"If you're looking for one of the best values in all of Spain, the Olivares Tinto is a good candidate" – The Wine Advocate

TECH SHEET

Alcohol content.- 14,5% alc.vol.

Total acidity.- 5,1 gr/lt (tartaric acid)

Volatile acidity.- 0,35 gr/lt (acetic acid)

Residual sugar.- <2 gr/lt