

OLIVARES Dulce Monastrell

OLIVARES
BODEGAS



The ultimate expression of Monastrell, with tremendous concentration, persistence and balance.

GRAPE VARIETIES

100% Monastrell

VINTAGE

2017

SOILS

Sandy and chalky soils.

HARVESTED & WINE-MAKING

Harvested during the first week of November from ungrafted old vines. Up to 30 days maceration. Partial fermentation and *mutage* in order to keep the sugar levels of the wine.

AGING

No wood aging. 2 years of aging in concrete vats and bottle.

FOOD PAIRING

Ideal to pair with desserts, specially those made with dark chocolate, and vibrant wild forest or confit fruit; for contrast, with blue and aged cheeses. Delicious with raspberry ganache and dry figs tart tartin.

PRESS & RATINGS

The Wine Advocate

- *Robert Parker*

2000 93 rating

2001 93 rating

2003 92 rating

2004 92 rating

2008 90 rating

2010 92 rating

2013 93 rating

2016 93 rating

International Wine Cellar

- *Stephen Tanzer*

2003 93 rating

2004 92 rating

2006 93 rating

2008 92 rating

2010 92 rating

VINDUS

- *Antonio Galloni*

2011 92 rating

“This wine’s blend of sweetness and vivacity is always intriguing”

- Josh Reynolds, International Wine Cellar

TECH SHEET

Alcohol content.- 16% alc.vol.

Total acidity.- 5,0 gr/lit (tartaric acid)

Volatile acidity.- 0,20 gr/lit (acetic acid)

Residual sugar.- 230 gr/lit