

OLIVARES Altos de la Hoya

Monastrell is our region's classic variety and with Altos de la Hoya we aim to capture its essence.

GRAPE VARIETIES

90% Monastrell, 10% Garnacha

VINTAGE

2019

HARVEST & WINEMAKING

Hand-harvested during the first week of October. Fermentation in stainless steel tanks with temperature controlled and using wild yeast.

AGING

6-8 months in French oak barrels.

TASTING NOTES

Deep ruby. Ripe, powerful scents of red and dark fruits, minerals and spices. Finishes fresh and long, with a repeating dark fruit note.

PRESS & RATINGS

The Wine Advocate

-Robert Parker

2014 89 rating

2015 90 rating

2016 90+ rating

2018 90 rating

VINDOUS

-Antonia Galloni

2013 91 rating

2016 90 rating



OLIVARES
BODEGAS

“This is one of the wine world’s most amazing values”

-Stephen Tanzer

“Once again, this is probably the top value I found in my annual tastings of new releases from Spain.”

-Josh Raynolds, VINOUS

“The intense and brooding Olivares Altos de la Hoya Monastrell, had a group of Spanish-wine-loving friends in disbelief: How could a wine so densely flavorful be so cheap?”

- Lettie Teague, Wall Street Journal

TECH SHEET

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

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

Volatile acidity.- 0,43 gr/lt (acetic acid)

Residual sugar.- <2 gr/lt