

OLIVARES

Umbria de la Hoya



GRAPE VARIETY

100% Monastrell over 50 years old vines

VINTAGE

2020

SOILS

Sandy and chalky soils.

HARVEST & WINEMAKING

Hand-harvested during first week of October. The dry-farmed grapes are picked from the "Umbria" (shadowy sites) and go during 48 hours through skin contact maceration at very low temperatures, de-stemmed, follow by alcoholic fermentation in temperature controlled stain steel vats, with the exclusive use of wild yeast.

WOOD AGEING

Aged during 12 months in 500l French oak barrels

TASTING NOTES

Star bright cherry colour, with fragrant blackberry fruit, liquorice notes, and echoes of wood pencil box. Generous and rounded entrance on the palate, follow by harmonius texture, with rich fruit, drived by juicy acidity that leads to a persistant length.

FOOD PAIRING

A wine with a lot of character, ideal for red meat: beef, duck, venison, combined with boletus, and rich mellow sauces.

"Olivares' ancient ungrafted Monastrell vines yield stunning wines"

–Robert Parker, The Wine Advocate

TECH SHEET

Alcohol content.- 15% alc.vol.

Total acidity.- 5,2 gr/lit (tartaric acid)

Volatile acidity.- 0,50 gr/lit (acetic acid)

Residual sugar.- < 2 gr/lit