



OLIVARES

Altos de la Hoya

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BODEGAS

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

GRAPE VARIETIES

95% Monastrell, 5% Garnacha

VINTAGE

2020

HARVEST & WINEMAKING

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

AGING

Aged during 6 months in French oak, a combination of barrels and 60hl oak tanks. Only a small percentage is new.

TASTING NOTES

Deep ruby, ripe, powerful scents of black fruit, hints spices 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

2001	91 rating	2015	90 rating
2003	90 rating	2016	90+ rating
2006	90 rating	2018	90 rating,
2009	90 rating	2020	90+ rating

VINDUS
- Antonio Galloni
2013 91 rating
2016 90 rating

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

- Stephen Tanzer, International Wine Cellar

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

- Josh Reynolds, International Wine Cellar

“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.- 5,6 gr/lit (tartaric acid)

Volatile acidity.- 0,44 gr/lit (acetic acid)

Residual sugar.- <2 gr/lit