

OLIVARES Tinto

OLIVARES
BODEGAS



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

GRAPE VARIETIES

75% Monastrell, 15% Garnacha, 10% Syrah

VINTAGE

2021

HARVEST & WINEMAKING

Harvested during the second second week of September
Temperature controlled fermentation in stainless steel tanks

WOOD AGING

3 months in French oak vats 10,000 liters.

TASTING NOTES

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

PRESS & RATINGS

The Wine Advocate

- Robert Parker

2017 90 rating

2018 89 rating

2020 90 rating

DECANTER

Weekday Wine tasting

2018 89 rating

“Olivares has become one of the more familiar names in Jumilla”

“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 gr/lit (tartaric acid)

Volatile acidity.- 0,47 gr/lit (acetic acid)

Residual sugar.- <2 gr/lit