

In 1996, the Olivares family made their first dessert wine from their oldest, ungrafted Monastrell vines. While the region had a long tradition of *Mistelas* (aged, fortified grape must), this new release showed that the region could also produce superb dessert wines. That first 1996 OLIVARES Dulce Monastrell caused a sensation upon release, rapidly earning placements on many of Spain's top restaurants lists.

Respecting local tradition--and convinced that the wine would produce even greater magic after long aging--the family kept a small part of that debut vintage in large old cask. After 25 years slumbering in barrel, the family has bottled this nectar as VALOR de Olivares.

OLIVARES
BODEGAS



GRAPE

100 % Ungrafted Monastrell

VINEYARD

Bushvines from 60 to 80 years old

SOILS

Deep sandy soils with high content of chalk

YIELD

14 hl/ha

LOCATION

Hoya de Santa Ana, Tobarra

VINTAGE

1996

AGEING

25 years in 1500 l oak casks

WINE STYLE

Fortified, sweet and oxidative