





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

# **GRAPE VARIETIES**

75% Monastrell, 15% Garnacha, 10% Syrah

## **VINTAGE**

2022

### HARVEST & WINEMAKING

Harvested during the second half of September
Temperature controlled fermentation in stainless steel tanks
WOOD AGING

3 months in French oak vats.

### TASTING NOTES

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

#### PRESS & RATINGS

The Wine Advocate

-Robert Parker

2016 88+ rating

2017 90 rating

2018 89 rating

2021 90 rating

DECANTER
World Wine A

World Wine Awards

**2016** Bronze medal

**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.-** 4,85 gr/lt (tartaric acid)

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

Residual sugar. - <2 gr/lt