



EL RAYO Olarra

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Bold, full-bodied and *teeming with life*. Not a wine to leave anyone indifferent.

THE GRAPES

Tempranillo, Mazuelo and Graciano.

THE 2021 VINTAGE

Thus spoke Mother Nature. And we listened attentively to what She had to say. Although following a fairly dry winter, and a spring and summer that turned out to be also drier than usual, **we decided not to irrigate the vineyard where the El Rayo grapes come from at all (El Cortijo vineyard, near Logroño).**

The resulting yields were obviously very low, under 4,000 kilos per hectare, harvested berries were very small, and in perfect sanitary shape due to the southern orientation of the vineyard and to its rolling terrain, which allows for winds to aerate vines very well.

As rightly anticipated ahead of harvests, **resulting musts were really concentrated and rich**, more than appropriate for long post-fermentation macerations, and pointing at a really promising ageing potential.



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (Spain) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.com



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DENOMINACIÓN DE ORIGEN CALIFICADA

A wine made to
show itself **vibrant, bold**
and *assertive*.

AGEING

Malolactic fermentation in new American oak barrels to enhance refinement and elegance, and **15 months in new American oak barrels.**

TASTING NOTES

EL RAYO 2021 shows a deep red colour, with shades of purple. Complex aromas of **red fruit and liquorice** balanced by **spicy notes of new oak.**

Plenty of volume on the palate and a **solid structure** allowing for a **long life in bottle**. Its vibrancy and boldness at release time will be followed by an ever-growing elegance and complexity in due course, **never leaving anyone indifferent at any stage.**



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