



EL RAYO Olarra

RIOJA
DENOMINACION DE ORIGEN CALIFICADA

A new way of **interpreting**
Rioja wines with a
look to the future.

THE GRAPES

Tempranillo (85%) with Mazuelo and Graciano (15%).

THE METHOD

Grapes from old **Rioja Alta vineyards** which have hardly been touched. Nature expresses herself freely through the wine of each new vintage.

Malolactic in new American-oak casks to achieve **finesse and roundness.**

AGEING

14 months in new American oak casks.

ITS TASTING NOTES

Intense **cherry-red colour** with **violet hues.**

Complex aromas due to the long period spent in the barrel and a balanced finish with great finesse in which none of the **fruit character is lost.**

Very round on the palate.



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

www.grupobodegasolarra.com