



White Harvest Select *Olagosa*



Yearly elaboration
9.000 liters / 12.000 bottles



Vineyard situation
Finca la Olagosa and Salmuera- San Asensio - Rioja Alta



Varieties of grape
Viura 95% / Malvasia 5%



Elaboration process
After a cold maceration of both the skin and the grape juice for approximately 24 hours, this white wine ferments in new oak French casks. Once the fermentation in the cask is over it will still remain in contact with its lees for three additional months before bottling.



Alcohol content
13%



Serving temperature
8-9°C



Tasting notes
*An attractive and bright straw-yellow color
Good fruity nose and hints of pineapple and apple with pleasant and subtle bits of oak. The palate is full-bodied and generous with, ripe fruit flavors wrapped in the softness of a well-balanced oak.*



Recommendations for marching
Sea food, fish, rice o white meats.



Miscellaneous data
Consumption: Immediately and within a 1 year.

