



Red Reserva Wine

PERICA

Viña Olagosa



Yearly elaboration

37.000 liters / 50.000 bottles.



Vineyard situation

Finca Viña Olagosa - San Asensio - Rioja Alta.
Finca Tronconegro - Cenicero - Rioja Alta.



Varieties of grape

Tempranillo 90% / Garnacha 5% / Mazuelo 5%.

Elaboration process

Manual harvest in boxes.

Grapes sorted in our premises through conveyor belts and other advanced grape selection technology.

Both alcoholic and malolactic fermentation made in 6.500 liters French oak vats.

Aged in Bordeaux style, 225 liters barrels, for 24-28 months, combining both new 225 liters French oak barrels with similar oak barrels from Eastern Europe. Bottle-aged for at least 18 months before being sent out into the market.



Alcohol content

13,5%



Serving temperature

16° C

Tasting notes

Clean and with an intense colour with cherry reflections
Aromatic intensity and complexity.

Toasted bouquet, notes with mature dates and touches of toffee. Tasty mounth with polished tannins.
Very fresh and complex touches of the ageing.



Pairing recommendations

Ideal for drinking unaccompanied or with cold meats, mixed vegetables, and mainly with meats.



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