

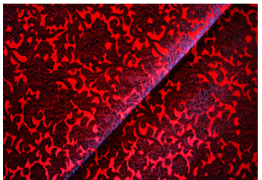
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SPAIN	RED	RIGHT NOW PLEASE!	\$ INQUIRE

Vina Olabarri Gran Reserva Rioja 2001



This wine puts the Ha! In Rioja. (try not to sound too haughty when doing this)

conceptual doppelganger



Red silk brocade is both smooth and textured, usually from metallic thread running

complex repeating pattern through the fabric. Visually, it is an instant signifier of expense and time in its creation. Once glance and the depth of quality is apparent. Get closer and it truly starts to show its gilded pedigree. Certainly it is not to everyone's taste, but even if it's not your thing, you'd prove yourself a fool for not appreciating what it is - decadence for the eyes to behold. Your other senses will get the same warm reception from Viña Olabarri's offering.

**Winemaker** Fernando Salgado and Luis Olabarri  
**Age of Vines** 20 to 70 years old  
**Soil** Calcareous Clay  
**Region** Roja  
**Sub-Region** Rioja Alta **Town** Haro  
**Grapes** 80% Tempranillo and 20% Mazuelo and Graciano

**Producer** Haro is a small town located in the northern province of La Rioja primarily known for its world class wines (Lopez de Heredia, Muga and Bodegas C.V.N.E. to name a few) and their spectacular yearly wine festival. Every year on June 29th, locals gather at 7AM dressed in white shirts and red scarves to first attend mass and then take part in the Batalla de Vino (Battle of Wine). Jugs, containers and even water guns filled with wine are weapons to douse each other with, and at the end everyone is soaked head to toe in wine and pink-purple shirts. Clearly, even from a partying perspective this town knows how to do things right, but this small area, also known as the "wine capital" produces some of the most renowned and celebrated Riojas. Vina Olabarri is located in this important area and for years as the smallest winery, they supplied their high quality fruit to the big players in the region. In 1985, the 100 year old Anguciana winery was purchased by Pablo Olabarri and his intent was to use the quality fruit to produce estate bottled wine. Upon his death in 1990, his son Luis Olabarri took over the family estate and continues to oversee operations today. Current winemaker, Fernando Salgado's techniques are rooted in tradition passed down from the 100 year old estate. He supplements this wisdom with the best modern winemaking technology has to offer including a recently built modern winemaking facility. The current focus at the Olabarri estate is to make traditional age-worthy wines reflective of this special area in the "heart" of Rioja.

**Viti/Vini** Old vines, meticulous harvest and careful grape selection are responsible for making Olabarri's high quality Gran Reservas. Manual harvest usually takes place in October depending on the ripeness of the grapes. The wine is then aged in French and American oak barrels with a light toast for 24 months, and then aged for another 36 months in bottle. 2001 Vintage was considered extraordinary for Rioja, and Rioja Alta in particular.