



WHERE
SPAIN

WHAT
RED

WHEN
WEEKLY

VINA OLABARRI CRIANZA RIOJA

Jubilantly red-clad dancer kicks you right in the kisser - and you say, "gracias!"



WINEMAKER Fernando Salgado and Luis Olabarri

REGION Rioja Alta

GRAPE VARIETY Tempranillo 100%

SOIL Calcareous clay

AGE OF VINES Planted around 1995

PRODUCTION 250,000 bottles



CONCEPTUAL DOPPELGÄNGER

Of the serious pursuits in countryside of Spain, most involve the color red. The bullfight is draped in red from the twirl of the cape to the bulls last gasp, or if the bull is victorious, the spigot of blood from a garroted toreador. Spaniards love red and they do it exceedingly well. While the French and Italians may be more well associated with charcuterie, I am here to posit that, in fact, the Spaniards are the ones to beat. From their serranos to their spicy dried sausages, the succulence and sublime tastes imbued by their centuries old processes is second to none. My mouth is currently watering and hopefully yours is too. Be sure to pick a perfect partner.

VITI/VINI

Meticulous harvest and careful grape selection. Organic practices in the vineyard- no 'cides' whatsoever, though not certified. Manual harvest. No additives and the juice naturally goes through the primary fermentation and MLF is in stainless steel. The wine is transferred to 225L, 4 year-old American oak barrels- for 1 year of maturation, with one racking at 6 months. It lightly fined with egg whites, unfiltered prior to release.

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.

