



Tinto Reserva

PERICA

Viña Olagosa



Yearly elaboration
37.000 liters / 50.000 bottles



Vineyard situation
*Finca Viña Olagosa - San Asensio - 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 mouth with polished tannins.
Very fresh and complex touches of the ageing.*



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



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