

JUMILLA, MURCIA, SPAIN

Bodegas Olivares



OVERVIEW

First Vintage: 1996

Proprietor: Olivares Family

Winemaker: Pascual Olivares

Vineyard Mgr: Pascual Olivares

VINEYARD INFORMATION

Soils: Sand/chalk

Zone: Located in the northeast part of Jumilla, the vineyards are at higher altitudes than the rest of the appellation. Sandy soils make possible a percentage of ungrafted vines that could be unique in Europe.

Elevation: 825 m

Harvest: Late Harvest, begins 3rd week of October, finishes 1st week in November.

WINEMAKING NOTES

Functionally organic viticulture. Maceration of 30+ days. Grapes are harvested by hand.

Fermentation of Dulce stopped by addition of ~2% alcohol. (nal alcohol degree: 16%)

No irrigation is employed.

THE WINES

	Fruit Source	Avg. Yields	Blend	Aging	Prod
Altos de la Hoya “Ungrafted Old Vines”	Ungrafted vines planted between 1872 and present.	<25 hL/hA	95% Monastrell / 5% Garnacha	Combination of barrique and Frech oak foudres of 6.000 and 10.000 lts. A few barrels are new, but most are 2nd & 3rd passage barrels from elite Burgundy producers. Only french oak is used for aging.	25,000 cases.
Dulce Monastrell	From an 11-hectare parcel ungrafted vines planted between 1872 and present. Hand	<17 hL/hA	100% Monastrell (Mourvèdre) from the vineyard’s oldest vines	Bottled June after the harvest.	3,000 cases.
Jumilla tinto	Various estate parcels.	<25 hL/hA	75% Monastrell / 15% Garnacha /10% syrah	3 months in French oak foudres of 10.000 lts.	50,000 cases.
Jumilla rosado	Variis estate parcels	30 hL/hA	70% Garnacha / 30% Monastrell	Aged in stainless tanks	6,000 cases.