

JUMILLA, SPAIN

# Bodegas Olivares



## TECHNICAL INFORMATION

Located in the northeast part of Jumilla, Olivares's Hoya de Santa Ana vineyard is significantly higher than the rest of the appellation. Sandy soils allow for perhaps the highest percentage of ungrafted vines in Europe. The high elevation leads to extended hang time in the Fall - critical for developing aromatics. Harvest typically begins the 3rd week of October, and finishes in early November! Organic viticulture is employed, and all Monastrell is trained with traditional, labor-intensive, bush pruning. Grapes are harvested by hand. No irrigation is employed.

**Established:** 1996 (First Vintage)

**Proprietors/Winemakers:** Olivares Family and Pascual Olivares

**Appellation:** Jumilla

**Soils:** Sand/chalk

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Altos de la Hoya "Ungrafted Old Vines"</b>	Ungrafted vines planted between 1872 and present. 90% Monastrell / 10% Garnacha	Macerations can last over 30 days. Aging occurs in a combination of used French <i>barrique</i> and large conical oak tanks of 6,000-10,000l.	21,000 cases
<b>Dulce Monastrell</b>	From an 11-hectare parcel of ungrafted Monastrell vines planted between 1872 and the present. The grapes hang into late November or December.	Fermented in concrete tanks and held there for 2+ years before bottling. Fermentation is stopped by addition of ~2% neutral alcohol.	3,200 cases
<b>Jumilla tinto</b>	Various estate parcels. 80% Monastrell / 10% Garnacha/10% Syrah	Aged 3 months in stainless steel and French oak <i>foudres</i> of 10,000l.	25,000 cases
<b>Jumilla rosado</b>	Various estate parcels. 100% Garnacha (after 2018).	The grapes are direct-pressed. After fermentation, the wine rests in stainless steel tanks for 2-3 months to naturally clarify before bottling.	8,000 cases