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WINE

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| Brand: | OGGA |
| Type of wine: | Reserva red |
| Origen: | D.O.Ca. Rioja |
| Subregion: | Rioja Alta |

VITICULTURE

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| Grapes varieties: | 90% Tempranillo+10%Others |
| Vineyards: | Sustainable +100 years |
| Vineyard location: | Gimileo |
| Vineyard training: | Bush |
| Soil composition: | Sandy |
| Vineyard altitude: | 425 m |
| Irrigation : | No |
| Green harvest: | No |
| Harvest date: | October 20 th |
| Type of harvest: | Manual in 12 kg crates |

WINEMAKING

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| Destemmed: | Yes |
| Grapes pressing: | Very soft |
| Prefermentative maceration: | 4 days |
| Fermentation: | Spontaneous and controlled, malolactic in barrels |
| Barrel ageing: | 20 months |
| Racking: | Every 6 months by gravity |
| Type of oak: | French Oak medium+ toasted |
| Filtered: | No |

CURIOSITY

The first appearances of the word Rioja, dating from the time of San Millán de la Cogolla and its spellings Ogga, Rivo Oia, Rioxa ... to reach our current Rioja. Ogga is La Rioja in a bottle.

TASTING NOTES

Visual: Deep intense black colour which stains the sides of the glass.

Aromas: An intense and defined nose which is complex, attractive and full of character has touches of amaretto sponge-cake, violet, egg-yolk cakes, vanilla, medicinal, roasted, cedar, tobacco and black fruit liqueurs.

Taste: On the palate it is attacking, with body and tasty acidity, excellent structure, balance and a long finish with a floral back-taste.

GASTRONOMY

Serving suggestions: Good with grilled meat, Wiener Schnitzel, cheeks in wine, fried foie gras, sirloin in pepper sauce, red meats, beans and pulses, mature and semi-mature cheese, game in red wine, Mexican mole, Asian hot pot, steak tartare and so on.

Temperature of consumption: 17°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork