HACIENDA el OLMO RIOJA Tempranillo 'crianza'



Hacienda el Olmo ('estate of the elm tree') is a project based in a little *pueblo*, Agoncillo, 15km south-east of Logroño. This is on the border of la Rioja and Navarra provinces, where Rioja Leza flows down out of Sierra de la Demanda to join the Ebro. The bodega in question, Bodegas la Eralta has its own vines here, in soils suited to Garnacha as much as Tempranillo.

Hacienda el Olmo, is virtually a 'picture of Riojan Tempranillo. It joins the fruit of the Ausejo subzone in the south with Tempranillo fruit grown in the high, cold marl soils of the north, in tiny parcels above Laguardia and Lantziego. These are shallow limestone soils on sandstone base, at up to 650 metres' altitude. A classical *crianza* style, gentle and elegant, el Olmo is gently fermented, spending three weeks macerating in a temperature-controlled fermentation and then aged 14 months in new and old oak, mainly French.

2018 ended up being a very fine vintage, but was a little hairy at first, with a wet, stormy start to July. Fortunately, this was early enough in the viticultural cycle to not cause much damage, and the weather turned hot and dry through summer and moderated nicely towards harvest (week three of September). '18s are delicate, open, detailed, beautifully uncluttered wines.

In line with the general appeal of 2018 Riojas, Olmo stands out for its freshness, ease and elegance. Winemaker: Andrea Eguizabal.

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Some earth and leather wander through strawberry and cherry, tobacco, earth, brush and undergrowth. There's a gorgeous sweet seeds/tannin character effortlessly expressing the wine's perfect ripeness, with an open, freely flowing palate framed by gentle grip and terrific natural acid freshness. The depth is impressive, with no heaviness, it's all savoury glide and maintains a charming openness. While tannin and oak have contributed no doubt to the deft mouthfeel, it's almost invisibly structured, super-subtle and unaffected.