

# Olimarum

## *Tinto Fino*

This exceptional red wine, with an alcohol content of 14%, has been meticulously aged for 12 months in fine French oak barrels, enhancing its depth and complexity. Sourced from high-altitude vineyards in Canalejas de Peñafiel, Valladolid—nestled more than 900 meters above sea level—its vines thrive in limestone and clay soils, imparting a unique character to each vintage. With an average vine age of 20 years and a carefully timed harvest at the end of September, this exceptional wine is crafted under the expertise of renowned winemaker Charo Sánchez Álvarez, truly reflecting the essence of its terroir.

**100% Tempranillo**



### VINIFICATION



Harvesting is carried out manually, with meticulous selection of each cluster. Fermentation takes place in temperature-controlled stainless steel tanks, followed by 12 months of aging in French oak barrels.

### TASTING NOTES



#### COLOR

A striking deep cherry red with a clean, brilliant violet-tinged rim and medium-high density.



#### NOSE

Intense aromas of red and black fruits—strawberry, raspberry, blackberry, and blueberry—are elegantly interwoven with subtle hints of liquor-soaked cherries. These fruit forward notes are beautifully complemented by nuances of cocoa, vanilla, spices, and balsamic undertones imparted by a year of aging in French oak barrels.



#### PALATE

The wine showcases a bold fruit character and silky tannins, flooding the palate with flavors of blackberries and wild forest fruits. Its rich texture and freshness stem from a balanced interplay between tannins and acidity, resulting in a well-rounded, smooth, and pleasantly lingering finish.



#### PAIRING

Cured meats, suckling lamb, red meats, and game dishes

Ribera del Duero  
Denominación de Origen  
Bodegas Olimarum S.L.  
Canalejas de Peñafiel

