

# Olimarum

## *Tinto Fino*

**100% Tempranillo**

QUERCUS  
24  
MESES  
PYRENAICA

This exceptional red wine originates from the family's most distinctive estate—a true jewel of high-altitude viticulture at 900 meters. The limestone-rich soil challenges cultivation, yet yields a wine of remarkable character. Crafted with the utmost precision, it undergoes malolactic fermentation in select Spanish oak barrels (*Quercus pyrenaica*) and matures gracefully for 24 months, resulting in a wine that embodies both sophistication and meticulous care.

### VINIFICATION



This wine is crafted from grapes grown in limestone soil plots, with an altitude and orientation that endow the fruit with character and freshness. A meticulous viticultural process is followed, from vineyard management to bottling, including a careful resting period in the bottle. The alcoholic fermentation is rigorously controlled in stainless steel tanks, followed by fermentation in Spanish oak barrels (*Quercus pyrenaica*), where the wine is aged for two years.

### TASTING NOTES



#### COLOR

Beautiful garnet red with a deep layer.



#### NOSE

Elegant and complex, prominent fruity aromas of ripe black cherry, plum, and redcurrant jam. Balsamic and spicy hints of clove, black pepper, and subtle touches of cinnamon and cocoa. Mineral nuances of graphite and ink, along with delicate wild herb notes.



#### PALATE

Broad and rounded, with a slight and pleasant bitterness. The minerality is evident, accompanied by ripe black fruit notes, powerful structure and tannic presence.



#### PAIRING

Perfect with red meats, game dishes, and aged cheeses.



Ribera del Duero  
Denominación de Origen

Bodegas Olimarum S.L.  
Canalejas de Peñafiel

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