

# DEHESA IBÉRICA Olivena







### OLVENA TEMPRANILLO

Once reached the ideal maturity the grapes tempranillo and merlot elaborate our young red wine spoiling each and every of his processes.

A lively and aromatic wine with a cherry red colour and youthful purple hints. Intense nose of ripe red fruits with a smooth and flavourful palate due to the perfect balance between the ripe tannins and fruit.

### OLVENA ROSADO

The best grapes are selected from our vineyards for this 100% MerlotRosado. Once the grapes have reached the optimum maturity, they undergo the traditional method of bleeding.

Bright raspberry colour with hints of purple. On the palate the wine is elegant, broad and flavourful; the fruit and perfectly balanced acidity results in an attractive wine.

### OLVENA CHARDONNAY

From our Olvena and San Jaime vineyards we harvest early in the morning in order to avoid any unwanted oxidation. Once all the aromatic potential has been extracted and the grapes pressed only the first part of the must, that of the best quality, is selected for fermentation.

Intense yellow colour with green hints. The nose is dominated of pineapple, peach and exotic fruits. On the palate the wine is flavourful, fresh, balanced with a lovely texture and long finish.

### OLVENA COUPAGE

Olvena Coupage is a blend of Tempranillo, Cabernet Sauvignon and Merlot. The malolactic fermentation and blending is completed the wine is aged in American oak barrels for 5 months before being bottled.

It is wine with a bright, lively cherry red colour with red and purple hints. The nose is intense, dominated by aromas of black fruits with a perfectly integrated touch of vanilla from the barrels.

### OLVENA CRIANZA

Our Olvena Crianza is vinified from the best Cabernet Sauvignon grapes from our vineyards. On arrival at the winery the grapes are chilled down to 12°C in order to extract their full aromatic potential. After 48 hours the alcoholic fermentation takes place at 28°C.

Intense dark red colour. Remarkable aromas of red fruits, spices with lively, elegant toasted notes. On the palate the wine is velvety and round with a well integrated oak.

### OLVENA SYRAH

Our red wine is produced by Syrah grapes variety, which are sourced from our vineyards located in Barbastro and Olvena.

Each grape variety is fermented separately at controlled temperatures.

Intense colour and red fruits smells combined with rich spicy notes. The finish is smooth and long taste.

### OLVENA HACHE

Hache is elegance. Syrah and Cabernet grapes full of aromas and intensity from our vineyards in Estadilla and Olvena. Each variety is fermented separately at 26°C. In December the wines are blended and then aged in new French oak barrels for 6 months.

The nose is intense with powerful black forest fruits complemented by subtle toasted layers. On the palate the wine is powerful, long and well structured. The tannins are ripe and flavourful.

### OLVENA CUATRO o el pago de la libélula

From our best vineyards of Tempranillo, Cabernet Sauvignon, Syrah and Merlot we hand harvest grapes of the highest quality. In January the wines are blended and placed in American and Hungarian oak barrels for 8 months until bottling.

Deep, intense cherry red colour. Complex aromas of liquorice, cocoa and coffee. On the palate the wine is elegant, ripe, flavourful and round with intense flavours of black fruits and toasted hints in the background.



It was in 1999 that they started working on their dream of producing wine commercially. That same year they started planting new vines on their best fincas and also purchased several well-established plots in an around the village of Olvena...and so, Olvena brand was born. In 2001 work started on the bodega, a building that integrates traditional elements such as wood and glass alongside modern winemaking facilities. It has a potential capacity for 2 million bottles although current production is 900,000 bottles.

In total, the family owns 180 hectares of land distributed between the small villages of Olvena, Estadilla and El Añño. The rolling vineyards sit at altitudes of between 300 and 700 metres above sea level, which is an important factor as cooling winds from Pyrenees have a vital influence on the elegant style of wines produced by Dehesa Iberica Olvena.

Soils tend towards chalk, sandstone and clay with alluvial material near the rivers. The rocky ground is also rich in calcium carbonate, which makes it ideal for vine growing. The grape varieties grown in the various vineyards are those of Tempranillo, Garnacha, Cabernet Sauvignon, Merlot, Syrah and Chardonnay . The grape yields are 1,800kgs per hectare, which is just half the permitted yield in Somontano; a low quantity of fruit results in higher quality wines.

After much hard work in the field, the harvest takes place from the middle of August to the first week of October, with different varieties being picked at staggered stages according to their type and ripeness. The white grapes are always harvested in the cool of the night and the red varieties early in the morning to avoid the intense heat during the day.

Once the grapes arrive at the winery, the complex process of viticulture begins to produce a range of wines. Below the main production area of the winery there are a total of 1,700 oak barrels resting in the peace and quiet of the Dehesa Iberica Olvena cellars, where selected wines are left to develop over time.

The winemaker brings fervent passion and dedication to his crucial role at the winery, which is reflected in the style and excellence of his wines. The illustrious French oenologist Michel Rolland adds further prestige in his role as consultant winemaker. Both are committed to the family's philosophy of continuous improvement whilst maintaining the quality and identity of both Olvena and Somontano.

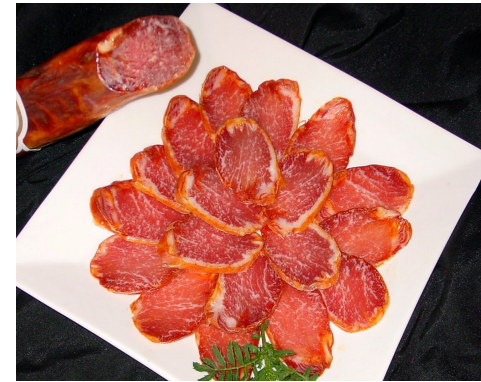
The image of the bottles is yet another attribute that reflects excellence. The labels were designed by Isidro Ferrer, an artist who is also a family friend. He has given life to the image of Olvena by basing his classic designs on a simple vine shoot.





### **SALCHICHON BELLOTA** **IBERICO**

It is the product of the selection of the best loins of the Iberian pork that after being cut into pieces, are prepared by the best spices and to be stuffed into natural selected gut (cular), mature between 4 and 6 months with the only airs of Guijuelo, giving like proved a natural product, of thin texture and exquisite soft and natural flavor. Preserving minimums and minimal quantity of fat.



### **LOMO IBERICO BELLOTA**

Iberian loins selected of acorn of the campaign acorn from January to April. Considered one of the best parts of the Iberian pork. After being prepared, the pieces marined between 3 and 5 days,

After this they are stuffed in natural gut and happen for some hours, for a wood bell where it burns very slowly coal of oak, which desiccates slightly the product and obtain a delicate bouquet. Fabolous flavor and smell.



### **PALETA IBERICA BELLOTA**

Pieces obtained of the previous extremities of the Iberian pork, fattened in montanera (natural pasture of oak) until approximately 170 kg. His treatment ranges between 24 and 36 months under Guijuelo's climatology in natural warehouses, they give like proved thin pieces with an external fat of golden tones typical of his natural acorns foods

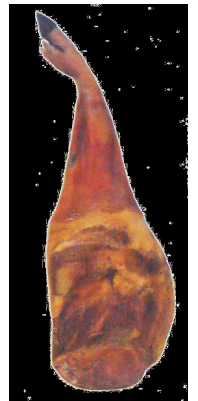


### **CHORIZO IBERICO BELLOTA**

From the best Iberian pork that after being cut into pieces in thick parts, prepared by the best spices (paprika DO de La Vera, garlic, marine salt ...) and they are stuffed by natural selected gut (cular), happen for some hours, for a bell of wood where it burns very slowly coal of oak, which desiccates slightly the product and make a delicate bouquet. Later they ripen between 4 and 6 months in Guijuelo, giving like proved a natural product, of thin texture and exquisite soft flavor for his preserving minimums. Minimal quantity of fat.

### **JAMON IBERICO DE BELLOTA**

Proceeding from Iberian porks 100 % pure, own farming, ever in liberty for eat pastures, grains and acorns. His treatment are between 30 and 44 months under Guijuelo's climatology in natural warehouses. Very thin bone, lengths and outlined well with appropriate cut of fat of very soft consistency. To the cut it presents an attractive color cherry, good infiltration and a sheen (both in the loin and in the fat) characteristic of his great quality. Sweet and soft flavor. For all the tastes.



**More than 30 years there endorse our experience and tradition in the production of Iberian pork. through this time, in Dehesa Ibérica Olvena we have developed meticulously the knowledge of the care of the animals and of the main treatment of the hams in order that today our handmakers are the ambassadors of the most delicate and exquisite flavor in the Mediterranean kitchen.**

**In every step from the mountain where the porks grow up with natural rich supply in acorns until our dries where the pieces recover naturally.**

**We demand the major care and dedication to offer excellent flavors and high quality on every table.**