



BODEGAS OLIVARES

Jumilla continues to produce some of the world's great wine values. The region's native Monastrell—Mourvèdre elsewhere—is one of the most prized varieties of Mediterranean Europe.

Year Founded: 1930

Region: Jumilla

**Winemaker / Owner:
Francisco Selva / Olivares
Family**

**Known for: Estate-grown
fruit with tremendous
aromatics and balance.
Rare high elevation,
un-grafted, old-vine
Monastrell and Grenache
vineyards in unique sandy,
chalky soil.**

**-Biodynamic, Organic,
Sustainable-**

Almost a century ago, Pascual Olivares Fernandez was convinced that Monastrell – the region's original variety that has adapted to its poor soils and scarce rains – was able to yield distinctive wines that reflected the land's character. He began producing small quantities of wine to supply his region, and thus, Bodegas Olivares was born. The Hoya de

Santa Ana Vineyard is situated in the highest and coolest subzone of the Jumilla appellation. Within the 275 hectares of the estate, 110 hectares of old, ungrafted Monastrell vines stand out. Monastrell is a variety native to the Mediterranean landscape. Olivares' ungrafted vines are rare survivors of the Phylloxera epidemic that spread across Europe at the end 19th century – devastating virtually every wine region on the continent. The only option was to graft older, European varieties onto disease resistant, American rootstocks. To this day, 99% of Europe's vineyards can only survive when grafted onto American rootstock. Nevertheless, Olivares' vines are planted on their own, original rootstock: something unique that gives the wine its distinctive character. To guarantee the survival



of these ancient vines, the marcottage replanting system is implemented; A vital system, practically extinct due to its high costs and slow process, that at Olivares, is used to ensure the continuity of their original, historic and strong vines. When a vine reaches the end of its long-life cycle, a branch of an adjacent vine is taken and introduced to the soil. From there, this branch is guided to emerge where the dead vine used to be. The branch remains connected to the original vine for some years, until its roots are strong enough to keep growing on its own. With a wealth of old vineyards to draw from, there is no limit to Olivares' potential.



2024 Rosado

You can't find a better value in Rosé!

100% Grenache. Fermentation is done in tank after a short maceration with the skins to extract a bit of color. No oak aging. This fresh and lively offering from one of the oldest producers in the Jumilla D.O. is an annual favorite.

90 Points – Robert Parker – *“The bright rosé 2024 Rosado is young and fruit-driven, with freshness. It's pure Garnacha from free-run juice with 12.5% alcohol, with notes of roses and wild herbs.”*



2023 'Altos De La Hoya'

"One of the wine world's most amazing values." -Stephen Tanzer

"A perennial Best Buy in this journal." -Robert Parker

"A remarkable value, from a country known for delivering bang for the buck." -Josh Reynolds

"The intense and brooding Olivares Altos de la Hoya Monastrell, had a group of Spanish-wine-loving friends in disbelief: How could a wine so densely flavorful be so cheap?" - Lettie Teague, Wall Street Journal

"Once again, this is probably the top value I found in my annual tastings of new releases from Spain." -Josh Reynolds, Vinous

95% Monastrell and 5% Garnacha on organic ungrafted vines planted in 1872. The vineyard is referred to as Finca Hoya de Santa Ana and this bottling comes from the best parcel and the highest point so they call it Altos de la Hoya meaning the "highest from La Hoya". Located in the northern part of the appellation at close to 825 meters in elevation. Sandy and chalky soils. Traditional fermentation. Aged 6-8 months in French oak barrels.

91 Points – Decanter - *“Earthy and savoury with dark berries, cigar box and charred meat on the nose. The palate is fresh and juicy, with inky fruit, fine tannins and a well-integrated, complex structure.”*