



# **Spain**products from **Murcia**



# **BODEGAS OLIVARES, S.L.**

BODEGAS OLIVARES Tax ID Number: B30216501

Pascual Olivares Fernández began producing small quantities of wine in 1930 to supply his region; the genesis of today; s Olivares family winery.

Our love for Jumilla¿s harsh, beautiful landscape feeds our passion for wine and its production. That passion moves us to create natural, unique wines; wines that faithfully represent our region¿s singular terroir.

We elaborate our wines from our estate, Hoya de Santa Ana. 275 Has of vineyards situated at the highest elevation (825m) of the appellation and a fortuitous combination of sandy soils with a high percentage of chalk. Our most important asset at Hoya de Santa Ana is our 110 hectares of ungrafted Monastrell vines, giving the wines great complexity and concentration.

### Address

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### **Contact**

Encarnación Olivares . Administrator

Elena Selva Olivares Export Director

**Sector:** Wine

**Activity:** Exporter, Manufacturer, Marketer **Turnover:** From 3,000,000 to 6,000,000 euros

**Employees:** From 5 to 9

**Brands:** ALTOS DE LA HOYA, OLIVARES, PANARROZ

**Export Volume:** From 4,500,000 to 6,000,000 euros

Export Countries: Belgium, Denmark, France, Germany, Mexico, Portugal, Switzerland, The Netherlands, USA, United Kingdom

# **Manufacturing Process**

The transformation of our prized Monastrell into wine is as natural process as possible. We harvest all grapes by hand and then allow fermentations to proceed with only wild yeasts; a process that preserves the grape is character without masking it.

# **Key Differentiating Features**

Estate HOYA DE SANTA ANA. Old ungrafted Monastrell vines situated at the highest elevation in Jumilla appellation (825 meters) and a fortuitous combination of sandy soils with a high percentage of chalk.

## **Products**



Olive grove upbringing. 100% Monastrell. Wine (Jumilla designation of origin)

Código Taric: 2204\*\*

TARIC Denomination: Wine of fresh grapes, incl. fortified wines; grape must, partly fermented and of an actual alcoholic strength of > 0.5% vol or grape must with added alcohol of an actual alcoholic strength of > 0.5% vol











Altos de la Hoya. Elaborated with grapes 90% Monastrell, 10% Garnacha.

Wine (Jumilla designation of origin)

Código Taric: 2204\*\*

TARIC Denomination: Wine of fresh grapes, incl. fortified wines; grape must, partly fermented and of an actual alcoholic strength of > 0,5% vol or grape must with added alcohol of an actual alcoholic

strength of > 0.5% vol



Young olive grove. Obtained through the 75% Monastrell, 15% Garnacha and 10% Syrah.

Wine (Jumilla designation of origin)

Código Taric: 2204\*\*

TARIC Denomination: Wine of fresh grapes, incl. fortified wines; grape must, partly fermented and of an actual alcoholic strength of > 0.5% vol or grape must with added alcohol of an actual alcoholic strength of > 0.5% vol



Rosé olive grove. Elaborated with 70% Monastrell, 30% Syrah.

Wine (Jumilla designation of origin)

Código Taric: 2204\*\*

TARIC Denomination: Wine of fresh grapes, incl. fortified wines; grape must, partly fermented and of an actual alcoholic strength of > 0.5% vol or grape must with added alcohol of an actual alcoholic

strength of > 0.5% vol