

ONTAÑÓN ANTOLOGÍA

2021

VARIETIES

75% Tempranillo, 15% Graciano and 10% Garnacha.

VITICULTURE

Ontañón Antología is an amazing puzzle of vineyards and varieties. As its name suggests, it is a selection of Tempranillo, Graciano and Garnacha grapes from a collection of different plots from our family vineyards in Rioja Oriental. A microcosm of altitudes, soils, exposures and microclimates that give this wine a very distinct personality. The vineyards, more than thirty years old, from which the grapes come from are La Pasada - Tempranillo (790 m.), El Pozo - Graciano (660 m.), El Poeta - Garnacha (640 m.), La Perdida - Garnacha (620 m.) and others such as Hoyo Judío, La Encina, El Andañal or La Bartola among others.

VINTAGE 2021

The 2020 vintage ended with a cold autumn, with snow and rain, which led to a significant accumulation of water. The rest of the winter was marked by milder temperatures and very little rainfall. The spring was milder and the summer was somewhat fresher and drier than in recent years. The September rains, combined with the heat, ensured that the harvest took place over various stages and with selection of particular vineyards. The grapes were picked in a condition of extraordinary ripeness and health. The harvesting period expanded well into the month of October, favouring phenolic ripeness without the need to rush. There was a wide thermal contrast between the night and day and no rainfall.

WINE MAKING

One of the keys to Ontañón Antología is the selection work carried out both in the vineyard and when the grapes are received at the winery. The grapes are harvested by hand and transported in small boxes so that the berries are handled as carefully as possible. In the winery, the boxes are introduced into a room where the berries remain at 5°C before undergoing a manual selection process. The grapes are then moved into vats, where they macerate and undergo alcoholic fermentation for twelve days. Every day the wine is bazuqueado, that is, the cap is broken and sunk to mix it again with the must in order to achieve optimum maceration and the transmission of the colouring and aromatic substances contained in the grape skins. This work is also known as 'rocking the wine'. The wine is then racked to oak vats for malolactic fermentation. The process culminates with an ageing of twelve months in new French oak barrels.

TASTING NOTE

Colour: Very good depth, bright, clean with deep cherry red colour and purple notes.

Aroma: The first impression is full of fruity notes such as raspberries, strawberries and cherries, as well as an interesting liquorice note. The nose shows fine oaky notes, always light and subtle. Its complexity is perceived with mineral sensations and also with hints of spices.

Taste: A very balanced wine with fine tannins and a silky and ample volume. The fruit offers crispness in palate, length and pleasure.

Alcohol: 14% Alcohol by Vol.

Serving temperature: 16-18 °C.

CELLARING POTENTIAL

A wine with a vocation of permanence in time due to its acidity and structure. If stored in optimal conditions (12-14°C) at 60% relative humidity and without temperature fluctuations, it can be aged for decades.



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