

ONTAÑÓN CONTREBIA

2024

VARIETIES

Varietal Tempranillo Blanco wine. The origin of this variety is a natural mutation found in a vine in Murillo de Río Leza (DOCa Rioja / Rioja Oriental), at the end of the eighties. From the buds of the mutant cane a variety was cloned which allows us to make white wines with great oenological potential and today its cultivation has spread and now occupies an area of nearly 800 hectares in the Denominación de Origen Calificada Rioja.

VITICULTURE

The El Aniceto vineyard is located on the slopes of the Sierra in the Quel district, at a height of 640 metres. This plot was planted in 2013 in a loamy-sand soil (23.8% Loam, 61.2% Sand, 15% Clay). The altitude and significant exposure to sunlight makes ripening very slow aromatic properties multiply, increasing the natural acidity.

HARVEST 2024

The meteorological year was developing by the book, with rainfall in spring and a mild and dry summer but without the extreme temperatures or heatwaves of recent years. However, different episodes of rainfall in September combined to produce one of the most demanding harvests in recent years. In the most well-ventilated areas as well as the higher, cooler areas, extraordinary quality was achieved, with very healthy grapes showing subtle and delicate aromas, with floral notes. The harvest was very special because sometimes we had to tread so carefully to achieve the desired quality that we almost had to act like surgeons during the grape sorting process: we took more than 800 samples of grapes to check their ripeness, health and general quality, in order to find the right moment to take the berries to the winery. We began the harvest on the 26th of September and the last Ontañón grapes entered the winery on the 12th October (Spain's National Day).

WINE MAKING

One of the keys to making this wine is the early morning harvesting so that the grapes do not exceed ten degrees centigrade and protect to the maximum the aromatic properties of the tempranillo blanco. Once in the winery, the must macerates gently with the skins to achieve the maximum extraction of the aromatic potential, then it is pressed very gently and any impurities are removed through a flotation system. The fermentation begins cold and then continues for 15 days at a controlled temperature of 16 degrees.

Another fundamental task is the work with the finest, most delicate lees over two or three months to increase the release of aromatic compounds and to obtain very delicate volume in the mouth feel. The fruit and acidity define a wine which aspires to be the clearest expression of this Rioja variety.

TASTING

Colour: Straw-yellow with greenish glints.

Aroma: A very elegant nose with aromas of pineapple, banana and cooking apples, as well as subtle hints of white blossom.

Taste: Its freshness, balanced acidity and the sensation of volume in the mouth are what stand out in this wine. With a long, lingering finish.

Alcohol: 12,5 % Alc. by Vol.

SERVING TEMPERATURE

Best served at 7 y 10°C.



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