

# ONTAÑÓN CONTREBIA

2025

## VARIETIES

100% Tempranillo Blanco. This variety originated from a natural mutation discovered in a vineyard in Murillo de Río Leza (DOCa Rioja / Rioja Oriental) in the late 1980s. From the buds of the mutated cane, a new variety was propagated, enabling the production of white wines with significant oenological potential. Today, plantings cover

## VITICULTURE

The El Aniceto vineyard lies on the foothills of the Sierra in the Quel area, at 640 metres above sea level. Planted in 2013 on a loamy-sand textured soil (23.8% silt, 61.2% sand, 15% clay). The combination of elevation and intense sunlight results in very slow ripening, enhancing aromatic complexity while preserving and intensifying natural acidity.

## HARVEST 2025

The 2025 growing season presented early challenges with persistent spring rains and mildew pressure, but evolved positively with a dry summer, slow maturation, and significant diurnal temperature swings (particularly pronounced at higher altitudes in Rioja Oriental). This yielded grapes with exceptional balance between phenolic and alcoholic ripeness, retaining vibrant natural acidity and intense fruit-driven aromatics. Stable weather in September and October allowed for an optimal harvest window, delivering high-quality fruit with a fresh, vibrant profile.

## WINE MAKING

Harvest is conducted in the early morning hours to ensure berry temperatures remain below 10 °C, maximising protection of the Tempranillo Blanco's aromatic compounds. In the winery, a gentle skin maceration of the must extracts maximum aromatic potential, followed by very soft pressing and impurity removal via flotation. Fermentation begins cold and proceeds under controlled temperature at 16 °C for 15 days.

A key step involves extended lees contact with the finest, most delicate lees for two to three months, promoting the release of aromatic precursors and achieving a refined, delicate mouthfeel and volume. The wine is defined by its pure fruit expression and crisp acidity, aspiring to be the purest and most transparent expression of this Rioja variety.

## TASTING

**Colour:** Bright straw-yellow of medium intensity, with delicate greenish glints reflecting its youth and freshness.

**Aroma:** Elegant and well-defined nose, featuring clean, expressive notes of fresh pineapple, ripe banana, and Reinette apple, complemented by subtle white floral hints (such as orange blossom or jasmine) that add complexity and finesse without overpowering.

**Taste:** Fresh and vibrant entry, supported by well-integrated, balanced acidity that carries the fruit forward. It displays good volume and a creamy texture from lees ageing, finishing with notable length, clean precision, and a light fruity persistence.

**Alcohol:** 12,5 % Alc. by Vol.

## SERVING TEMPERATURE

Serve between 7 and 10 °C.



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