



# ONTAÑÓN

CRIANZA

VENDIMIA 2020



## VARIETIES

90% Tempranillo and 10% Garnacha.

## VITICULTURE

Ontañón crianza springs from a combination of two grape varieties (tempranillo and garnacha) which we grow in two privileged spots for viticulture in the Rioja Oriental sub zone: the vineyards of Portil de Lobos (Sierra de Yerga-Alfaro) and La Pasada and Andañal (Sierra de Yerga-Quel). We mix highland-grown tempranillos of different ages with old garnachas nurtured through careful viticulture which respects the surroundings. All our vineyards are located at altitudes of over 550 metres.

## HARVEST 2020

A complicated year for the Rioja growers. The quality of the harvest was affected by a certain instability in the weather conditions beforehand, with average rainfall of over 550 litres (high compared to other years) and incidents such as hailstones. After explosive, early budburst the weight of the berries at the end of the cycle was stable and higher than in 2019, with perfect phenolic ripening. The light rainfall in September, accompanied by a northerly wind and a drop in night time temperatures aided a greater balance and an improvement in quality indicators. The quality of the grapes continued to improve with the passing of the days prior to harvesting.

## ELABORATION

Fermentation is conducted with great patience over 20 days, with a further 8 days' maceration in contact with the skins so as to obtain the best extraction of colour and aromas from the varieties used. Cask ageing was in American- (60%) and French-oak (40%) barrels for twelve months, during which we rack it twice.

## TASTING NOTES

**Colour:** Clear, bright ruby-red colour with great depth and hints of black-cherry and violet glints.

**Aroma:** Complex. Spicy with balsamic, herbal nuances. Ripe fruit, lactic aromas, soft spices, truffle and mineral notes.

**Taste:** A full, balanced attack. It proves flavoursome, meaty and packed with fruity nuances and the style provided by the fine oak-ageing.

**Alcohol:** 14% Alcohol by Vol.

## SERVING AND STORAGE TEMPERATURE

Best served at 16°C - 18°C

## AGING POTENTIAL

A wine with an excellent balance of acidity and structure which makes it ideal for cellaring for a long time.

0,75 L. | 1,5 L.

*Cuarta Generación de Viticultores*