

2023 VINTAGE



**VARIETIES**

Composed of 90% Viura with small amounts of Maturana blanca and Garnacha blanca.

**VITICULTURE**

One of the keys in making Ontañón Kaori is our work in selecting specific vineyard sites of Viura, Maturana blanca and Garnacha blanca from three prominent Rioja districts: Ausejo, the Sierra de Yerga, as well as the Cidacos valley/Alfaro zone. Our vineyards are located on average at heights of over six hundred metres, which provide us with great balance between freshness and acidity. Our philosophy in the vineyards is to remain in as close to perfect harmony with nature as possible.

**HARVEST 2023**

The meteorological year in our zone of the Rioja oriental began well in the first part of the cycle, but then the hot summer arrived with a spell of high temperatures after véraison, especially during the last week in August. At the end of the cycle, and just before the start of the harvest, there was a continuous series of storms and heavy rainfall. These circumstances, in both the red and white grapes, meant we had to stagger the harvest and pick very selectively, organising picking at any given moment not by plot but rather by particular areas of each vineyard. Even in machine-harvested vineyards we had to pick by hand to be absolutely precise in the selection of the grapes which were going to enter the winery. We also opted for very early morning picking, starting before dawn, to protect the berries to the utmost and guarantee their complete freshness on reception in the cellar.

**VINIFICATION**

The first steps in the production of Ontañón Kaori began in the vineyards themselves with early morning harvesting in order to preserve the freshness of the berries and protect as many of the aromatic properties of the three varieties as possible. Ontañón Kaori is made only from the first press. We then perform natural, static débouillage for two days before beginning to gently ferment in stainless still tanks at 14 degrees. Once a 19 day fermentation was completed, we left the wine in tank three to four additional days in order for the coarser lees to settle naturally. The wine was then transferred to used American-oak barrels, where it spent three months on its lees. After this period it was racked into barrels where it remained for an additional four months until bottling.

**TASTING NOTES**

**Colour:** Yellow with golden, honeyed hues.

**Aroma:** The wine displays a subtle, floral aroma, with reminders of tropical fruit, grapefruit, a touch of white pepper and toast. Subtle hints of barrel with sweet spice characteristics. Hints of fennel and bay leaf.

**Taste:** Textured, round mouth-feel. Fine natural acidity with well-balanced alcohol. It shows tension and vibrancy, which adds to its interest and personality.

**Alcohol:** 12.5 % Alc. by Vol.

**SERVING AND STORING TEMPERATURE**

Best consumed between 7 and 10°C.

