

ONTAÑÓN KAORI 香

2025 VINTAGE



VARIETIES

Viura, with contributions from Tempranillo Blanco, Maturana Blanca and Garnacha Blanca.

VITICULTURE

One of the fundamental pillars in the creation of Ontañón Kaori lies in our meticulous work with carefully selected vineyards of Viura, Tempranillo Blanco, Maturana Blanca and Garnacha Blanca. These come from three distinctive sites in Rioja: Ausejo and the Sierra de Yerga, across its two slopes: the Cidacos Valley and the Alfaró area.

Planted at altitudes above 600 metres, these boundary vineyards deliver an exceptional balance of freshness, vibrancy and acidity. All vineyard work is carried out in perfect harmony with nature, guided by a philosophy of rational, conscious and deeply respectful viticulture.

HARVEST 2025

The year began demanding. Persistent spring rains tested the skill of our viticulturists, who managed to control downy mildew with great expertise and dedication. From veraison onwards, however, the vintage transformed. A dry summer, slow and measured ripening, and significant diurnal temperature variation (particularly at higher elevations) fostered an outstanding equilibrium between phenolic and alcoholic maturity. Dry, luminous September and October brought the harvest to a close, yielding grapes of exceptional quality with perfect ripeness and remarkable aromatic complexity. This vintage has been officially rated Excellent by the Consejo Regulador of DOCa Rioja.

VINIFICATION

The winemaking process for Ontañón Kaori began in the vineyard itself, with an early-morning harvest designed to capture and preserve the maximum freshness of the berries and protect the aromatic purity of the varieties. We selected only the must from the first gentle pressing the most delicate and expressive fraction. After a natural static settling of two days, fermentation commenced gently at 14 °C in stainless steel tanks, lasting 19 days. The wine was then left to rest for a further three to four days, allowing the heavier lees to settle naturally by decantation. It was subsequently transferred to American oak barrels (first and second use), where it aged for three months on its fine lees. After racking, it continued its barrel ageing for four additional months before bottling.

TASTING NOTES

Colour: Bright yellow with golden and honeyed reflections.

Aroma: Delicate floral notes accompanied by hints of tropical fruit and grapefruit, enriched with subtle touches of white pepper, toasted nuances and sweet spices. Fine notes of fennel and bay leaf also emerge.

Taste: Full-bodied and textural, with creamy mouthfeel, vibrant natural acidity and balanced power. It possesses a lively, vibrant nerve that gives it distinctive personality and character.

Alcohol: 12.5 % Alc. by Vol.

SERVING AND STORING TEMPERATURE

Best consumed between 7 and 10°C.

