

ONTAÑÓN

CLARETE

VENDIMIA 2025



VARIETIES

75 % Viura - 25% Tempranillo.

VITICULTURE

Family-owned vineyards of Ontañón, located in the Rioja Oriental sub-zone. All situated above 600 meters in elevation.

HARVEST 2025

The vegetative cycle began under particularly challenging conditions due to adverse weather, with persistent rainfall favoring the onset of downy mildew. This demanded exceptional effort from the viticulturists, who drew on their expertise to manage the disease and mitigate its impact. However, from veraison onward, conditions shifted dramatically: drought set in, ripening progressed slowly, and wide diurnal-nocturnal temperature swings—especially pronounced at higher altitudes—created an ideal environment for the grapes. This fostered an outstanding balance between phenolic and alcoholic maturity. The dry, stable weather throughout September and October allowed the fruit to consolidate exceptional quality and reach perfect ripeness.

WINE MAKING

The Viura is gently pressed, and the must is held for one week at 2 °C in stainless steel tanks to achieve natural settling (cold static settling) of gross lees, preserving maximum aromatic intensity, vigor, and complexity. Upon arrival of the Tempranillo grapes, only one-quarter of the tank is filled, and the cold Viura must is gently irrigated over the top. This delays the onset of fermentation, allowing extended cold maceration with the red skins for enhanced natural aromatic extraction. Daily punch-downs (pigeage) are performed to keep the cap in suspension, maximize aroma and flavor exchange, and prevent unwanted microbial issues. When the density reaches 1020, the must is drawn off (free-run separation) from the skins and transferred to a separate tank to complete fermentation as a white wine would—without skin contact—prolonging the process to better retain primary fruit and floral aromas. Finally, the wine undergoes racking to remove fine lees, followed by natural cold stabilization in temperature-controlled tanks.

TASTING

Colour: Impeccably clean and brilliantly vivid clarete with a pale, elegant hue that transitions from subtle onion-skin tones to delicate salmon-pink glints.

Aroma: Explosive from the outset, with striking aromatic intensity. It opens with pronounced floral notes, followed by vibrant fresh red fruit (strawberry, redcurrant, raspberry) and a lively citrus lift of grapefruit. Delicate balsamic hints, fresh mint, and a whisper of spearmint add distinctive personality and lift.

Taste: Fresh and juicy entry, brimming with citrus and floral elements; light-bodied yet balanced, with a smooth, highly pleasurable mouthfeel that beckons another sip.

Alcohol: 13 % Alc. by Vol.

SERVING TEMPERATURE

Serve chilled between 7 and 10 °C.