

ONTAÑÓN

CRianza

VENDIMIA 2022

VARIETIES

90% Tempranillo and 10% Garnacha.

VITICULTURE

Ontañón Crianza is born from a blend of two varieties (Tempranillo and Garnacha) that grow in two very special locations for viticulture in the Rioja Oriental area: the Portil de Lobos (Sierra de Yerga-Alfaro); La Pasada and Andañal (Sierra de Yerga-Quel). We bring together Tempranillo grown at altitude from vines of differing ages, with old vine Garnacha tended with care and respect for the environment. All our vineyards are found at elevations of more than 550 metres.

THE 2022 VINTAGE

The growing season was marked by high temperatures in the summer and a lack of rain. The end of the previous year was wet, and heavy rainfall in March helped to ensure that water reserves in the soil were replenished. The conditions at bud-break were most unusual, but drought reappeared strongly at the start of May. The average elevation of our vineyards in Quel and Sierra de Yerga was essential in ensuring that we had an exceptional year in terms of the quality and health of the grapes. Very cool nights and sunny days with mild temperatures towards the end of the cycle led to an ideal level of ripeness in the grapes.

WINEMAKING

The fermentation took place over 18 days, with skin contact over eight days at a controlled temperature between 24 and 26 °C to extract all the personality of the varieties that were used. A proportion underwent malolactic fermentation in barrel. The wine spent more than twelve months in American oak barrels (75%) and French oak (25%) during which time two rackings were carried out. New and second use barrels were used. The process culminated in twelve months' bottle ageing before labelling.

TASTING NOTES

Colour: Bright and clear, with a medium robe and lively ruby hues. Its dense, silky legs highlight a graceful texture.

Aroma: Generous and refined, revealing black fruits—blueberry, blackcurrant, and blackberry—subtly lifted by raspberry. Fine oak ageing lends complexity, with delicate notes of tobacco, truffle, and white pepper, alongside understated hints of vanilla, cedar, and roasted coffee. Complex yet harmonious, the fruit character remains precise and well-defined.

Palate: Broad and fleshy, with polished, well-knit tannins. Long and persistent, the finish brings back dark fruit, framed by subtle oak nuances.

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