

ONTAÑÓN

GRAN RESERVA

VENDIMIA 2015

VARIETIES

85% Tempranillo y 15% Graciano.

VITICULTURE

The grapes used to make the Ontañón Gran Reserva come from two of our most iconic vineyards. The Tempranillo is grown in La Pasada, a vineyard planted more than thirty years ago on the uppermost limit of cultivation in the Sierra de Yerga. (Sandy-loam soil texture: 16.9% Silt, 73.1% Sand, 10% Clay). The tiny El Pozo estate is located between the villages of La Rad and Hoyo Judío at 650m elevation. The terrain is poor, mainly sandy, with very little clay content. As is characteristic of the soil in Quel, there is a presence of river pebbles. (Sandy-loam soil texture 31.6%, Silt, 57.1% Sand, 11.3% Clay).

HARVEST 2015

At the time, the 2015 vintage was the earliest registered in the history of Rioja and was classified as "very good." It is distinguished by wines of great aromatic complexity, with remarkable fruit intensity, perfectly balanced acidity that brings freshness, a medium-full body and elegant, rounded tannins. These characteristics give the wines an excellent ageing capacity. The favourable climatic conditions, especially in September, together with moderate production levels, led to an optimal state of health and an ideal ripeness of the grapes, resulting in wines of exceptional quality. Over this vintage, the bunches experienced marked contrasts between the temperatures during the day and at night, a key factor in reaching optimal phenolic ripeness. The wines from this region stand out for both their balanced acidity and their profile of elegant, dense black fruit with mineral and forest floor notes. The exceptional quality of the raw material, combined with the meticulous work of our team in the winery, resulted in a wine of outstanding quality.

WINEMAKING

Harvest: The grapes were picked by hand and placed in crates. Selection of bunches on the vines and the individual grape berries upon arrival at the winery.

Maceration: Long maceration (more than 21 days), with a controlled temperature between 24 and 26 °C.

Ageing: Between 24 and 36 months in barrels, depending on the variety, in predominately French oak, with a small proportion of American oak. New and second use barrels. More than 24 months in bottle before labelling.

TASTING NOTES

Colour: Ruby red in colour with a tawny rim, clean and bright.

Aroma: Extremely complex and well-balanced on the nose, with the notes of fruit compote, figs, plums and cassis coming together with mineral and forest floor notes, as well as the toasted, spiced notes, tobacco leaf, fresh coffee and vanilla touches from ageing in high quality oak.

Flavour: The elegance that we find on the palate is the result of the great balance between acidity and astringency combined with aromatic power, giving rise to a very fleshy wine, with a very long finish and harmonious soft, ripe tannins. It shows great depth, filling the palate with very pleasant flavour sensations.

Alcohol: 14 % Alc. by Vol.

AGING POTENTIAL

If stored in optimal conditions (12-14 degrees celcius) at 60% humidity and without shifts in temperatura, it will continue to age for many years to come.

