

ONTAÑÓN

VIURA

VENDIMIA 2025



VARIETIES

100% Viura

VITICULTURE

We select the finest Viura grapes from three singular Rioja terroirs: Alfaro, Ausejo, and the Sierra de Yerga (encompassing both its Alfaro slopes and the Cidacos Valley in Quel). Alfaro and Ausejo bestow structure, depth, and remarkable length on the palate. Meanwhile, the high-altitude Viura from Quel imparts an astonishing freshness and vibrant acidity that gives the wine its very soul.

HARVEST 2025

The vintage began with considerable challenge. Persistent spring rains tested the skill of our viticulturists, who, through mastery and tireless dedication, managed to contain the downy mildew. From veraison onwards, however, the season transformed. A dry summer, slow and measured ripening, and pronounced day-night temperature swings (particularly at higher altitudes) fostered an outstanding equilibrium between phenolic and alcoholic maturity. Clear, luminous September and October days crowned the harvest with grapes of exceptional quality, reaching perfect ripeness brimming with nuance. **This vintage has been officially rated EXCELLENT by the Consejo Regulador of DOCa Rioja.**

WINEMAKING

The grapes are harvested in the cool early morning hours to capture maximum freshness and preserve the full aromatic potential of the Viura. Only the free-run must from the first gentle pressing is selected. After two days of natural static settling, fermentation occurs gently at 14 °C over 19 days in stainless steel tanks. Once complete, the wine rests briefly to allow the heavier lees to settle. It then moves into first and second-use American oak barrels for three months in contact with its finest lees. Following racking, it remains in barrel for an additional four to six months, gaining complexity and elegance while preserving its vibrant fruit character. It is then bottled.

TASTING

Colour: Bright yellow with luminous golden and honeyed reflections.

Aroma: Delicate yet expressive. Subtle floral notes intertwine with ripe tropical fruit, pink grapefruit, a hint of fresh white pepper, and refined toasted nuances from noble oak. A sophisticated and harmonious bouquet.

Taste: Creamy, fleshy, and silky, with impressive volume. A fine, vibrant natural acidity lends tension and exhilarating freshness. Impeccable balance between power and elegance, leading to a long, savoury finish with pronounced mineral depth.

Alcohol: 12,5 % Alc. by Vol.

SERVING TEMPERATURE

Best served at 7 y 10°C.