



# ONTAÑÓN ECOLÓGICO

**D.O.Ca. Rioja**



**GRAPE VARIETIES:**

100% Tempranillo

**AGING TIME:**

12 months in American and French new oak barrels.

**VINEYARDS:**

**Andañal** (Altitude: 470 meters.)  
Soil Type: Loam Vine

**Alcohol:** 14 % Vol.

**MACERATION:**

Long Maceration (+18 days), with a controlled temperature kept between 24-26 degrees Celsius.

**VITICULTURE:**

Grapes grown from 100% E.U. certified organic vineyards.

**TASTING NOTES:**

It is a high color layer wine with tints of red cherry and terracotta color that shows its oak barrel aging time. In nose it displays very complex where the ripe fruit notes find the toasted, spiced and mineral hints originating from the the time in high quality oak barrel.

It shows elegance in mouth with balance between acidity and tanins, with herbaceous and mineral touches coming from this singular terroir. Elegant and long aftertaste.

It pairs perfectly with red meats, Iberico ham, and curado cheese.

