



# ONTAÑÓN ANTOLOGÍA

D.O.Ca. Rioja

**VARIETIES:**

75% Tempranillo  
15% Graciano  
10% Garnacha

**MACERATION:**

“Bazuqueo” traditional system and vertical press.  
Malolactic fermentation in large french oak tanks.

**AGING TIME:**

12 months aging in french oak barrels.

**Alcohol:** 13,5 % Vol.

**Acidez total:** 5,5 g. ac. Tartárico/l.

**NOTES:**

From our oldest vines of Garnacha, Tempranillo and Graciano, this wine shows a deep color, clean and bright. It possess a great aromatic intensity and high complexity which it confers a nice expression of blackberrie, cherry, and liquorice. It has also notes of toasted and spiced aromas coming from the aging time in new french barrel.

**MATCHING:**

Perfect to match with hunting meat, roasted, jam, pate and curado cheese.

