



ONTAÑÓN CLARETE

D.O.Ca. Rioja

Clarete is a uniquely Riojana style rosé. Unlike most rosé which is made by pressing off the juice of red grapes with minimal skin contact, Clarete is a blend of white (Viura) and red grapes (Tempranillo) co-fermented with their skins to produce a lighter, almost Provençal style rosé. This style has a very rich tradition in Rioja and at Ontañón as well. A throwback of sorts, to a time when red and white grapes grew in the same rows and consequently became part of the same blend.



VARIETIES:

75% Viura and 25% Tempranillo

WINEMAKING:

The Viura is destemmed at the winery, crushed and transferred to stainless steel tanks. Then the Tempranillo undergoes the same process and is added to the same tank with the Viura. The skin contact during fermentation helps to obtain the desired color and distinctive characteristics of the Clarete style. Fermentation occurs at a controlled temperature of 16 °

C (60 ° F) And it lasts for about 11 days. This quick fermentation aids in preserving the fresh and fruity characteristics of the wine. After the first racking, the wine remains on its lees for a month, which provides greater mouthfeel and texture. Finally, the wine is clarified and filtered for before bottling.

Alcohol: 12.5 % Vol.

TASTING NOTES:

Pale and Provençal pink in color with aromas of red raspberry and strawberries. Supremely crisp and refreshing with vibrant red berry fruit notes accented citrus zest notes and brilliant acidity. A perfect harmony exists between the fruit and acidity .

PAIRINGS

The ideal Spring and Summer sipper, but not to be forgotten in the cooler months. Accompanies a wide variety of dishes from seafood and shellfish as well as lighter rice and pasta dishes. The ultimate picnic and party wine!

