



ONTAÑÓN RESERVA

D.O.Ca. Rioja



VARIETIES:

95% Tempranillo
5% Graciano

Alcohol: 13,5 % Vol.

MACERATION:

Long maceration (more than 21 days), with controlled temperature between 24-28 degrees Celsius.

AGING TIME:

24 months in American & French oak barrel (used & new).

TASTING NOTES:

This wine is cherry red in color. The nose and palate are highly complex with notes of compote fruit punctuated by toasted spice notes and minerals from aging in high quality oak. The elegance found on the palate is the result of balanced acidity, astringency, and aromatic power, which contributes to a long and elegant finish.

This wine is the perfect accompaniment to red meats, game, Iberian ham, and cured cheeses. This wine can be enjoyed now, or can be kept for years to come.

