



ONTAÑÓN

RIOJA
DENOMINACIÓN DE
ORIGEN CALIFICADA



ONTAÑÓN

CRIANZA

VENDIMIA 2021

VARIETIES

90% Tempranillo and 10% Garnacha.

VITICULTURE

Ontañón Crianza is born from a blend of two varieties (Tempranillo and Garnacha) that grow in two very special locations for viticulture in the Rioja Oriental area: the Portil de Lobos (Sierra de Yerga-Alfaro) and La Pasada and Andañal (Sierra de Yerga-Quel). We bring together Tempranillo grown at altitude from vines of differing ages, with old vine Garnacha tended with care and respect for the environment. All our vineyards are found at altitudes of more than 550 metres.

HARVEST 2021

The 2020 vintage ended with a cold autumn, with snow and rain, which led to a significant accumulation of water. The rest of the winter was marked by milder temperatures and very little rainfall. The spring was milder and the summer was somewhat fresher and drier than in recent years. The September rains, combined with the heat, ensured that the harvest took place over various stages and with selection of particular vineyards. The grapes were picked in a condition of extraordinary ripeness and health. The harvesting period expanded well into the month of October, favouring phenolic ripeness without the need to rush. There was a wide thermal contrast between the night and day and no rainfall.

ELABORATION

The fermentation took place over 18 days, with skin contact over eight days at a controlled temperature between 24 and 26 °C to extract all the personality of the varieties that were used. More than twelve months in American oak barrels (75%) and French oak (25%) where we carry out two rackings. This culminated in twelve months bottle ageing before labelling.

TASTING NOTES

Colour: It is a clear, bright wine with great depth of colour. The shade is somewhere between ruby and cherry red.

Aroma: It is very intense and powerful on the nose, with a complex bouquet, fruit of a perfect blend between the notes of fruit and the terroir that come from the grapes, along with the aromas of ageing thanks to the time it spent in French and American oak of first and second use. Notes of black fruit and compote appear at first, alongside truffle and forest floor notes that transport us to the typical autumnal woodland landscape of the Sierra de Yerga. It then displays notes of patisserie, prunes, figs and other dried fruit, notes of spice, incense, as well as flavours of coffee and a resinous background.

Taste: On the palate it is long and richly textured, thanks to the exceptional balance it shows between acidity and well-tamed tannins. The power of its broad bouquet returns on the back palate, with the oak and spice notes coming through much more clearly.

Alcohol: 14% Alcohol by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 16°C - 18°C

AGING POTENTIAL

A wine with an excellent balance of acidity and structure which makes it ideal for cellaring for a long time.



0,75 L. | 1,5 L.

Cuarta Generación de Viticultores