

ONTAÑÓN ANTOLOGÍA

2019

VARIETIES

75% Tempranillo, 15% Graciano and 10% Garnacha.

VITICULTURE

Ontañón Antología is an amazing puzzle of vineyards and varieties. As its name suggests, it is a selection of Tempranillo, Graciano and Garnacha grapes from a collection of different plots from our family vineyards in Rioja Oriental. A microcosm of altitudes, soils, exposures and microclimates that give this wine a very distinct personality. The vineyards, more than thirty years old, from which the grapes come from are La Pasada - Tempranillo (790 m.), El Pozo - Graciano (660 m.), El Poeta - Garnacha (640 m.), La Perdida - Garnacha (620 m.) and others such as Hoyo Judío, La Encina, El Andañal or La Bartola among others.

VINTAGE 2019

A Vintage which was rated as Excellent by the DOCa Rioja Control Board, a classification which had not been granted since 2011. The amount of rainfall between the autumn of 2018 and the spring of 2019 was low, well below the average annual rainfall throughout the appellation. Even from early summer they were announcing that we could be in for an exceptional year. In addition, the months of August and September were dry, with high daytime and cold night time temperatures which allowed the grapes to be harvested in ideal conditions and with a very healthy crop.

WINE MAKING

One of the keys to Ontañón Antología is the selection work carried out both in the vineyard and when the grapes are received at the winery. The grapes are harvested by hand and transported in small boxes so that the berries are handled as carefully as possible. In the winery, the boxes are introduced into a room where the berries remain at 5°C before undergoing a manual selection process. The grapes are then moved into vats, where they macerate and undergo alcoholic fermentation for twelve days. Every day the wine is bazuqueado, that is, the cap is broken and sunk to mix it again with the must in order to achieve optimum maceration and the transmission of the colouring and aromatic substances contained in the grape skins. This work is also known as 'rocking the wine'. The wine is then racked to oak vats for malolactic fermentation. The process culminates with an ageing of twelve months in new French oak barrels.

TASTING NOTE

Colour: Very good depth, bright, clean with deep cherry red colour and purple notes.

Aroma: The first impression is full of fruity notes such as raspberries, strawberries and cherries, as well as an interesting liquorice note. The nose shows fine oaky notes, always light and subtle. Its complexity is perceived with mineral sensations and also with hints of spices.

Taste: A very balanced wine with fine tannins and a silky and ample volume. The fruit offers crispness in palate, length and pleasure.

Alcohol: 14% Alcohol by Vol.

Serving temperature: 16-18 °C.

CELLARING POTENTIAL

A wine with a vocation of permanence in time due to its acidity and structure. If stored in optimal conditions (12-14°C) at 60% relative humidity and without temperature fluctuations, it can be aged for decades.



COLECCIÓN INSÓLITOS

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