

# ONTAÑÓN

CLARETE

VENDIMIA 2023



## VARIETIES

75 % Viura - 25% Tempranillo.

## VITICULTURE

Family-owned Ontañón vineyards in the Rioja Oriental zone. All at a height of over 600 metres.

## HARVEST 2023

The meteorological year in our zone of the Rioja oriental began well in the first part of the cycle, but then the hot summer arrived with a spell of high temperatures after véraison, especially during the last week in August. At the end of the cycle, and just before the start of the harvest, there was a continuous series of storms and heavy rainfall. These circumstances, in both the red and white grapes, meant we had to stagger the harvest and pick very selectively, organising picking at any given moment not by plot but rather by particular areas of each vineyard. Even in machine-harvested vineyards we had to pick by hand to be absolutely precise in the selection of the grapes which were going to enter the winery. We also opted for very early morning picking, starting before dawn, to protect the berries to the utmost and guarantee their complete freshness on reception in the cellar.

## WINE MAKING

After destemming the grapes are crushed and left to macerate in tanks. When alcoholic fermentation occurs the skins of the black grapes are in contact with the must for a controlled time so as to achieve the characteristic colour of these classic wines in the Rioja tradition. Then the tanks are bled and the fermentation continues. The contact of the must with the skins provides greater tannin, more body and very well-balanced acidity. Fermentation continues for around eleven days at a controlled temperature of 16-18°C.

## TASTING

**Colour:** A clear, bright lively wine with a pale pink colour with onion-skin hues and flashes of salmon pink.

**Aroma:** An explosive nose with great aromatic intensity with a lot of floral notes as well as fresh, ripe fruit such as strawberries, redcurrants, raspberries and reminders of citrus fruit such as grapefruit. Together it reveals balsamic herb nuances with mint and spearmint.

**Taste:** Fresh, with citrus and floral notes and a very pleasant mouth-feel.

**Alcohol:** 13 % Alc. by Vol.

## SERVING TEMPERATURE

Best served at 7 y 10°C.