

# ONTAÑÓN CONTREBIA

2023

## VARIETIES

Varietal Tempranillo Blanco wine. The origin of this variety is a natural mutation found in a vine in Murillo de Rio Leza (DOCa Rioja / Rioja Oriental), at the end of the eighties. From the buds of the mutant cane a variety was cloned which allows us to make white wines with great oenological potential and today its cultivation has spread and now occupies an area of nearly 800 hectares in the Denominación de Origen Calificada Rioja.

## VITICULTURE

The El Aniceto vineyard is located on the slopes of the Sierra in the Quel district, at a height of 640 metres. This plot was planted in 2013 in a loamy-sand soil (23.8% Loam, 61.2% Sand, 15% Clay). The altitude and significant exposure to sunlight makes ripening very slow aromatic properties multiply, increasing the natural acidity.

## 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

One of the keys to making this wine is the early morning harvesting so that the grapes do not exceed ten degrees centigrade and protect to the maximum the aromatic properties of the tempranillo blanco. Once in the winery, the must macerates gently with the skins to achieve the maximum extraction of the aromatic potential, then it is pressed very gently and any impurities are removed through a flotation system. The fermentation begins cold and then continues for 15 days at a controlled temperature of 16 degrees.

Another fundamental task is the work with the finest, most delicate lees over two or three months to increase the release of aromatic compounds and to obtain very delicate volume in the mouth feel. The fruit and acidity define a wine which aspires to be the clearest expression of this Rioja variety.

## TASTING

**Colour:** Straw-yellow with greenish glints.

**Aroma:** A very elegant nose with aromas of pineapple, banana and cooking apples, as well as subtle hints of white blossom.

**Taste:** Its freshness, balanced acidity and the sensation of volume in the mouth are what stand out in this wine. With a long, lingering finish.

**Alcohol:** 12,5 % Alc. by Vol.

## SERVING TEMPERATURE

Best served at 7 y 10°C.



# COLECCIÓN INSÓLITOS

ALGO EXTRAORDINARIO, FUERA DE LO COMÚN...