

# ONTAÑÓN

## GRAN RESERVA

VENDIMIA 2011

### VARIETIES

85% Tempranillo y 15% Graciano.

### VITICULTURE

The grapes used to make this Ontañón gran reserva come from two of our most iconic vineyards. La Pasada, a vineyard planted over thirty years ago on the extreme edge of the Sierra de Yerga (800 metres) growing area, provides the tempranillo. (Soil texture Sandy loam: 16.9% silt, 73.1% Sand, 10% Clay). The small El Pozo plot is located in the area of La Rad and Hoyo Judío at an altitude of 650m. It is poor land, mainly sand with little clay and the presence of river stones which are typical of the soil of Quel. (Soil texture Sandy loam 31.6% Silt, 57.1% Sand, 11.3% Clay).

### HARVEST 2011

The Control Board gave the 2011 Rioja vintage an official rating of "Excellent". The exceptional good health of the harvested grapes was one of the fundamental characteristics of the 2011 vintage, which was positive for the fermentation processes and achieving well-structured wines with good colour and very good health, properties which bode well for wines of fine quality.

### ELABORACIÓN

**Harvest:** The harvest was one of the latest in the Rioja appellation due to the altitude of our vines. They were picked by hand and placed in crates, selecting the clusters on the vine plants and the grape berries on arrival at the winery.

**Vinification:** Lengthy maceration (over 21 days) with the temperature controlled to between 26 and 28°C

**Ageing:** 36 months in American- and French-oak casks. New barrels or used for the second harvest.

### TASTING

**Colour:** Great depth of colour, very Deep, bright and clean with a ruby red hue and brick red glints around the rim denoting its long ageing. Reddish glints also appear which show its ageing and evolution.

**Aroma:** On the nose it reveals sweet tertiary aromas with good rounding in the bottle. You can find marked dark fruit with notes of cocoa and tobacco. It excels thanks to its enormous complexity, with mineral and balsamic sensations. Black fruit and spicy aromas.

**Sabor:** The complexity of this wine means that its bouquet evolves inside the glass opening up with the passing of time. It is very rounded on the palate with very smooth, juicy tannins and very lively acidity from the fruit which is perfectly integrated by the ageing process. A long, lingering finish. It is recommended that this wine is decanted.

**Alcohol:** 14 % Alc. by Vol.

### AGING POTENTIAL

If stored in optimal conditions (12-14 degrees celcius) at 60% humidity and without shifts in temperatura, it will continue to age for many years to come.

