

ONTAÑÓN PLINIO EL VIEJO

2021



VARIETIES

100% Tempranillo

Vegan and vegetarian: Respect for the vines is a crucial point in the philosophy of Bodegas Ontañón, but the clearest example of this idea is our organic Ontañón. Thanks to the way it is made, this wine is particularly suitable for vegans and vegetarians.

VITICULTURE

The grapes used to make this wine come from one of our bodega's most special vineyards: Andañal, a plot situated at over 720 metres on the slopes of the Sierra de Yerga in the Quel district, more specifically, in the foothills of Monte Gatún. This vineyard, planted in different phases in the years 1995, 2012 and 2016, is certified as "ecological" and has soil with a sandy-loam texture (16.9% loam, 73.1% sand, 10% clay). Its altitude means that ripening is very slow and totally suited for achieving tempranillo with the finest notes of finesse, expression and subtlety.

HARVEST 2021

The climate was marked by a winter of mild temperatures and little rainfall, a mild spring and a slightly cooler and drier summer than in recent years. The harvest went through various phases and was carried out selectively, vineyard by vineyard. Most of the grapes were picked in October, at the peak of ripeness and with extraordinary conditions of health. The wide thermal break between day and night temperatures benefited the ripening of the grapes so that the fruit surpassed the average quality of previous vintages.

ELABORATION

Fermentation continued over a period of 20 days, with 8 days' maceration in contact with the skins to obtain the best extraction of colour and aromas. Cask ageing was in new American- and French-oak barrels for four to six months. The wine then spent a further six months in the bottle before it was labelled.

TASTING NOTES

Colour: Black cherry hues with a purple rim.

Aroma: Complex aromas on the nose with a mingling of the ripe fruit notes of blackberries and redcurrants with toasted, spicy and mineral nuances coming through from the ageing in fine quality oak.

Taste: Elegant palate with a perfect balance between acidity and tannins, with hints of minerality.

Alcohol: 13,5% Alcohol by Vol.

SERVING AND STORAGE TEMPERATURE

Best served at 16°C - 18°C

COLECCIÓN INSÓLITOS

ALGO EXTRAORDINARIO, FUERA DE LO COMÚN...