

ONTAÑÓN

RESERVA

VENDIMIA 2015

VARIETIES

95% Tempranillo and 5% Graciano.

VITICULTURE

The grapes for this vintage of Reserva come from two of our most prized parcels; La Pasada, a vineyard planted to Tempranillo, more than thirty years ago in the Sierra de Yerga mountain range, sits at 800 meters in elevation and is at the altitude limits for land able to be cultivated in the región. The soil of La Pasada is composed of Sandy loam, fine silt, and calcareous clay.

The El Pozo vineyard is situated between two peaks in the Sierra Yerga range and sits at 650 meters in elevation. El Pozo is composed of a poor sandy soil with little clay and many river rocks; which is a soil type very typical of the región of Quel.

HARVEST 2015

The Consejo Regulador of the DOCa Rioja deemed the 2015 vintage: "Very Good." In addition to the high quality and abundant quantity of fruit cultivated, the 2015 vintage was the earliest harvest recorded in the history of Rioja. It was noted that the wines produced from vineyards located in slightly cooler parts of the región, like all of our high elevation vineyards, produced wines of great balance and even higher quality.

ELABORATION

Harvest: The harvest began with a manual selection in the vineyards of the best bunches and the best berries were selected upon reception at the winery thereafter.

Vinification: A long maceration (more than 21 days) under a controlled temperatura between 26 and 28 degrees Celcius.

Ageing: 24 months in both American and French oak barrels and 24 months in bottle after bottling.

TASTING NOTES

Colour: It shows great depth of colour with a brilliant, nuanced ruby red hue with a slightly iridescent carácter on the edges that indicates a long ageing potential.

Aroma: The wine displays an explosive nose with mixed berry fruit, as well as dried apricots with minerality and a slightly truffled nose that is indicative of the terroir in which the grapes grow. It shows a touch of a balsamic note, which comes from the small percentage of Graciano that makes up the blend.

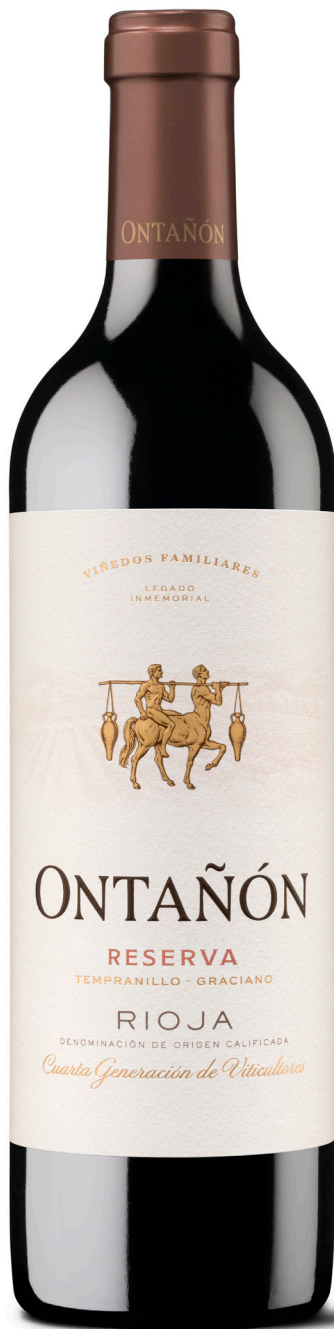
Additionally, notes of tobacco, cloves, a touch of smoked pepper, vanilla and cocoa powder come from the light toast of the French oak used for ageing.

Taste: A generous wine with great balance and an unctuous texture that begs us to continue tasting again and again. The tannins are fleshy, subtle and yet still extremely present and well integrated. The wine shows incredible complexity and elegance exposing notes of ripe fruit and a touch of integrated oak of the highest quality. Decanting recommended.

Alcohol: 14 % Alcohol 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.



0,75 L. | 1,5 L.

Cuarta Generación de Viticultores