

# ONTAÑÓN

VIURA

VENDIMIA 2021



#### VARIETIES

Viura varietal.

#### VITICULTURE

To make this wine we worked with the best grapes from our viura vineyards from the three Rioja zones: Ausejo and the Sierra de Yerga, both the slope on the Alfaro side and the zone of the Cidacos valley, in Quel. The viuras from Alfaro and Ausejo give us length in the mouth and structure, and those from Quel, freshness and acidity.

#### 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.

#### WINE MAKING

The first steps in the process of making this wine began in the vineyard with early morning harvesting to conserve the freshness of the berries and protect the aromatic properties of the viura to the maximum. For making Viura, only the wine from the first pressing is chosen. Then for two days it undergoes natural, static *débourbage* (or settling) and ferments gently at 14°C for around 19 days in stainless steel vats. Once fermentation is complete, it remains for three or four days so that the coarser lees decant and can be removed naturally. Afterwards, it passes into American-oak casks being used for the first or second wine for three months with just the finest lees. After this period, it is racked into barrels and spends another four to six months until bottling.

#### TASTING

**Colour:** Yellow with gold and honey-coloured glints.

**Aroma:** The wine has a subtle floral aroma, Reminders of tropical fruit, grapefruit and a hint of white pepper and toasted oak aromas. Very subtle sensations from the wood.

**Taste:** Oily and meaty mouth-feel. Fine natural acidity and well-balanced potency.

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

#### SERVING TEMPERATURE

Best served at 7 y 10°C.