



ONTAÑÓN
· FAMILIA ·

ORGANICALLY GROWN TEMPRANILLO 2020

VINTAGE NOTES

WINERY INFORMATION: Bodegas Ontañón is a family-owned winery located in the heart of Rioja. For four generations, the Pérez-Cuevas family has cultivated vineyard land south of the Ebro River just outside the tiny town of Quel. Through the years they have continued to purchase property near their original holdings on the higher-elevation slopes of the Sierra Yerga Mountains (2,600 feet above sea level) and currently have more than 800 hectares planted to vine, making them one of the top three family vineyard owners in Spain.

VITICULTURE: The grapes used to make this wine come from one of our Bodega's most special vineyards: Andañal, a plot situated over 720 meters on the slopes of the Sierra de Yerga in the Quel district. 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: A complicated year for Riojan agriculture. The quality of the harvest was conditioned by a degree of weather instability during the growing season, with average rainfall much higher compared to other vintages. After explosive early budburst, the vines reached the end of the cycle with a stable berry weight and somewhat higher than that of the 2019. The quality of the grapes continued to improve with the passing of the days just prior to the harvest.

COLOR: Black Cherry

TASTING NOTES: **Color** - 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 aging in fine, quality oak. **Taste** - Elegant palate with a perfect balance between acidity and tannins, with hints of minerality.

VINTAGE 2020

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VINEYARDS Andañal

VARIETAL 100% Tempranillo

VINEYARD ALTITUDE 720 meters

AGING American and French oak
for 4-6 months

HARVEST METHOD Manual

STORAGE TEMP. Between 16°C -
18°C

ALCOHOL 14%

PH 3.52

RESIDUAL SUGAR 2 g/L

ACIDITY TA of 5.72 g/L

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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.