



VINTAGE 2020

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VARIETAL 100% Viura

AGING American Oak for 5
months

HARVEST METHOD Machine

STORAGE TEMP. Between 7°C -
10°C

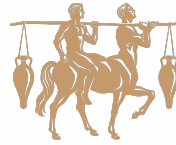
ALCOHOL 12.5%

PH 3.34

RESIDUAL SUGAR 1 g/L

ACIDITY TA of 5.6 g/L

UPC 859331005225



ONTAÑÓN
· FAMILIA ·

VIURA 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: 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: The climate was marked by a winter of mild temperature 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.

COLOR: Yellow

TASTING NOTES: **Color** - Yellow with gold and honey-colored glints. **Aroma** - The wine has a subtle floral aroma with 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.



vinodelsol.com



[@vinodelsolwine](https://www.instagram.com/vinodelsolwine)



[@vinodelsol](https://twitter.com/vinodelsol)



[@vinodelsol](https://www.facebook.com/vinodelsol)

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