



ONTAÑÓN
· FAMILIA ·

RESERVA 2015

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 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 region. 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 region of Quel.

HARVEST: The Consejo Regulador of the DOCa Rioja deemed the 2015 vintage: "Very Good." In addition to the high quality and abundant quality 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 region, like all of our high elevation vineyards, produced wines of great balance and even higher quality.

COLOR: Ruby Red

TASTING NOTES: **Color** - Shows great depth of color with a brilliant, nuanced ruby red hue with a slightly iridescent character on the edges that indicates a long aging potential. **Aroma** - Explosive nose with mixed berry fruit, as well as dried apricots with minerality and a slightly truffled nose. **Taste** - Great balance and texture. Tannins are fleshy yet very well integrated.

VINTAGE 2015

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VINEYARDS La Pasada & El Pozo

VARIETAL 95% Tempranillo, 5%
Graciano

VINEYARD ALTITUDE 800 meters

AGING American and French oak
for 24 months

HARVEST METHOD Manual

STORAGE TEMP. Between 12°C -
14°C

ALCOHOL 13.5%

PH 3.6

RESIDUAL SUGAR 1.2 g/L

ACIDITY TA of 5.6 g/L

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