



ONTAÑÓN
· FAMILIA ·

TEMPRANILLO BLANCO 2022

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 El Aniceto vineyard is located on the slopes of the Sierra in the Quel district, at a height of 640 meters. This plot was planted in 2013 in a loamy-sand soil (23.8% Loam, 61.2% Sand, 15% Clay). The altitude and significant exposure to sunlight makes ripening very slow aromatic properties multiply, increasing the natural acidity.

HARVEST: Continuing with a process followed in previous vintages, we have picked the grapes very early in the morning so as to protect the clusters to the maximum and keep the grapes cool until they arrive at the winery. This year was dry and extremely hot. However, rainfall in early September meant that the final stage in the ripening process could take place under very good conditions.

VARIETAL: Tempranillo blanco is a white Spanish wine grape variety that is grown in the Rioja Denominación de Origen (DOC). It is a mutation of the red Tempranillo grape variety that is planted in Rioja. The white grape variety was discovered in a Tempranillo vineyard in the Rioja region by a wine grower in the late 20th century. In 2007, the Consejo Regulador of Rioja officially sanctioned the use of Tempranillo blanco in the DOC wines of Rioja.

COLOR: Straw Yellow

TASTING NOTES: **Color** - Straw-yellow with greenish glints. **Aroma** - A very elegant nose with aromas of pineapple, banana and cooking apples, as well as subtle hints of white blossom. **Taste** - Its freshness, balanced acidity and the sensation of volume in the mouth are what stand out in this wine. With a long, lingering finish.

90pts/Gold Medal



SOMMELIERS CHOICE AWARDS
by BEVERAGE TRADE NETWORK

VINTAGE 2022

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VINEYARDS El Aniceto

VARIETAL 100% Tempranillo Blanco

VINEYARD ALTITUDE 640 meters

HARVEST METHOD Machine

STORAGE TEMP. Between 10°C -
12°C

ALCOHOL 13%

PH 3.26

RESIDUAL SUGAR 1 g/L

ACIDITY TA of 5.62 g/L

PACK SIZE 12/750

UPC 859331005464



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