



VINTAGE 2022

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VARIETAL Viura, White Maturana &
White Grenache

AGING American Oak for 5
months

HARVEST METHOD Machine

STORAGE TEMP. Between 7°C -
10°C

ALCOHOL 12.5%

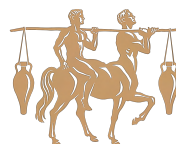
PH 3.45

RESIDUAL SUGAR 0.5 g/L

ACIDITY TA of 5.7 g/L

PACK SIZE 12/750

UPC 859331005686



ONTAÑÓN
· FAMILIA ·

KAORI VIURA 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: One of the keys to the production of Ontañón Kaori is our work with selected vineyards of Viura, Maturana Blanca and Garnacha Blanca from three areas of Rioja: Aulsejo and the Sierra de Yerga, on two of its slopes: the Cidacos valley and the Alfaro area. Our vineyards are located at altitudes above six hundred metres, extreme cultivation sites that provide us with a great balance between freshness and acidity. All the work in the vineyard is in perfect harmony with nature and we practice rational viticulture that respects the environment.

HARVEST: In this vintage, giving continuity to a process established in previous harvests, we have opted for very early harvests to protect the bunches as much as possible and maintain the freshness of the grapes until they enter the winery. The year has been dry and extremely hot. However, the rainfall at the beginning of September made it possible to face the last phase of ripening in very good conditions. One of the most significant data of this campaign is that we have found a high concentration in berries and the health of the grapes has been extraordinary.

COLOR: Yellow

TASTING NOTES: **Color** - Yellow with gold and honeyed sparkles. **Aroma** - Has a subtle floral aroma with tropical fruit, grapefruit and a touch of white pepper and toasted oak aromas. **Taste** - Fatty and fleshy in the mouth. Its fine natural acidity and balanced potency stand out. It has a vibrant point that gives it a great personality.



vinodelsol.com



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