



VINTAGE 2023

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VINEYARDS Portil de Lobos and
La Pasada & Andañal

VARIETAL 75% Viura, 25% Tempranillo

VINEYARD ALTITUDE 600 meters

AVG. AGE OF VINES 10-15 years

HARVEST METHOD Manual

STORAGE TEMP. Between 7°C -
10°C

ALCOHOL 13%

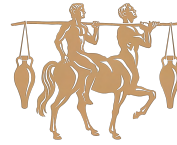
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RESIDUAL SUGAR 1 g/L

ACIDITY TA of 5.7 g/L

PACK SIZE 12/750

UPC 859331005549



ONTAÑÓN
· FAMILIA ·

ROSE 2023

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: After destemming the grapes are crushed and left to macerate in tanks. When alcoholic fermentation occurs the skins of the black grapes are in contact with the must for a controlled time so as to achieve the characteristic colour of these classic wines in the Rioja tradition. Then the tanks are bled and the fermentation continues. The contact of the must with the skins provides greater tannin, more body and very well-balanced acidity. Fermentation continues for around eleven days at a controlled temperature of 16-18°C.

HARVEST: The meteorological year in our zone of the Rioja oriental began well in the first part of the cycle, but then the hot summer arrived with a spell of high temperatures after véraison, especially during the last week in August. At the end of the cycle, and just before the start of the harvest, there was a continuous series of storms and heavy rainfall. These circumstances, in both the red and white grapes, meant we had to stagger the harvest and pick very selectively, organising picking at any given moment not by plot but rather by particular areas of each vineyard. Even in machine-harvested vineyards we had to pick by hand to be absolutely precise in the selection of the grapes which were going to enter the winery. We also opted for very early morning picking, starting before dawn, to protect the berries to the utmost and guarantee their complete freshness on reception in the cellar.

COLOR: Salmon Pink

TASTING NOTES: **Color** - A clear, bright lively wine with a pale pink color with onion-skin hues and flashes of salmon pink. **Aroma** - An explosive nose with great aromatic intensity with a lot of floral notes as well as fresh, ripe fruit such as strawberries, redcurrants, raspberries and reminders of citrus fruit such as grapefruit. Together it reveals balsamic herb nuances with mint and spearmint. **Taste** - Fresh, with citrus and floral notes and a very pleasant mouth-feel.

90pts

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