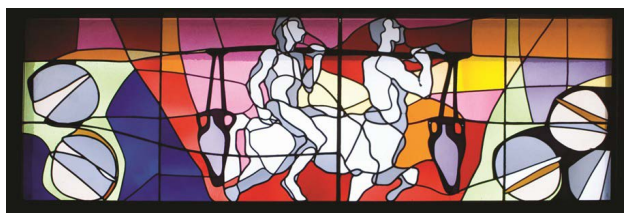




ONTAÑÓN
· FAMILIA ·

Rioja, Spain

WINE AS A WORK OF ART, FROM THE EARTH TO THE GLASS



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 (2,600 feet above sea level) of the Sierra Yerga Mountains and currently have more than 800 hectares planted to vine, making them one of the top three family vineyard owners in Spain.

Raquel (President), Ruben (winemaker), and Leticia (vineyard manager) Pérez Cuevas make up the current generation of the Pérez Cuevas family to carry on a tradition of winemaking in the eastern part of La Rioja, Rioja Oriental. Their father, Gabriel, took over in the 1970s and began making wine from the vineyards rather than selling fruit. Ontañón is the name of the mountain valley where the majority of the family's vineyard land lies. The wines have been recognized with high accolades by press and critics across the world.

ESSENTIALS

Ontañón Viura

Intense aromas of ripe fruits, with an emphasis on pear, tropical fruit and citrus notes. They are all tied together with a touch of spice from its time in barrel.

91 points, James Suckling ('21)

Ontañón Rosé

A clear, bright lively wine with a pale pink color. Fresh, with citrus and floral notes and a very pleasant mouth-feel.

90 points, James Suckling ('23)

Ontañón Crianza

Very flavorful, meaty and packed with fruity nuances and the style provided by the fine oak-aging.

92 points, James Suckling ('20); **92 points, Decanter** ('19)

Ontañón Reserva

Displays an explosive nose with mixed berry fruit, as well as dried apricots with mineralogy and a slightly truffled nose.

93 points, James Suckling ('15); **90 points, Wine Spectator** ('15)

Ontañón Gran Reserva

Offers a rich blend of spices, minerality and bright fruit while finely laced with hints of vanilla, cacao, and toasted oak.

91 points, Wine Spectator ('11); **92 points, James Suckling** ('11)

Ontañón Kaori Viura

Yellow with gold and honeyed sparkles with a subtle floral aroma with tropical fruit, grapefruit and a touch of white pepper and toasted oak aromas.

91 points, Vinous ('23)



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

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SPECIAL CUVÉES “*Collección Insólitos*”

Ontañón Tempranillo Blanco “Contrebia”

A very elegant nose with aromas of pineapple, banana and cooking apples, as well as subtle hints of white blossom.

90 points, James Suckling ('23)

Ontañón Organically Grown Tempranillo “Plinio el Viejo”

Complex aromas on the nose with a mingling of the ripe fruit notes of blackberries and redcurrant with toasted, spicy and mineral nuances coming through.

Ontañón Tempranillo Natura “Sustainably Farmed”

Notes of blackberries, blueberries and blackcurrants appear, as well as jammy fig and plum fruit.

91 points, James Suckling ('20)



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