



VINTAGE 2023

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VARIETAL 90% Viura with small
amounts of Maturana blanca & Garna-
cha blanca

AGING American Oak for 7
months

HARVEST METHOD Machine

STORAGE TEMP. Between 7°C -
10°C

ALCOHOL 12.5%

PH 3.35

RESIDUAL SUGAR 1.5 g/L

ACIDITY TA of 5.9 g/L

PACK SIZE 12/750

UPC 859331005686



ONTAÑÓN

· FAMILIA ·

KAORI VIURA 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: The first steps in the production of Ontañón Kaori began in the vineyards themselves with early morning harvesting in order to preserve the freshness of the berries and protect as many of the aromatic properties of the three varieties as possible. Ontañón Kaori is made only from the first press. We then perform natural, static débourage for two days before beginning to gently ferment in stainless still tanks at 14 degrees. Once a 19 day fermentation was completed, we left the wine in tank three to four additional days in order for the coarser lees to settle naturally. The wine was then transferred to used American-oak barrels, where it spent three months on its lees. After this period it was racked into barrels where it remained for an additional four months until bottling.

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 golden, honeyed hues.
Aroma - The wine displays a subtle, floral aroma, with reminders of tropical fruit, grapefruit, a touch of white pepper and toast. Subtle hints of barrel with sweet spice characteristics. Hints of fennel and bay leaf.
Taste - Textured, round mouth-feel. Fine natural acidity with well-balanced alcohol. It shows tension and vibrancy, which adds to its interest and personality.

91pts
vinOUS

90pts

JAMESSUCKLING.COM



vinodelsol.com



@vinodelsolwine



@vinodelsol



@vinodelsol

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