



ONTAÑÓN

· FAMILIA ·

CRIANZA 2020

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: Ontañón Crianza is created with two varieties (Tempranillo and Garnacha) cultivated in two privileged settings for viticulture in the Rioja Oriental area: the vineyards Portil de Lobos (Sierra de Yerga-Alfaro) and La Pasada and Andañal (Sierra de Yerga-Quel). We combine high-altitude Tempranillos of different ages with old Garnachas from careful viticulture and respectful of the environment. All our vineyards are located at altitudes above 1804 feet.

HARVEST: A complicated year for the Rioja growers. The quality of the harvest was affected by a certain instability in the weather conditions beforehand, with average rainfall of over 550 litres (high compared to other years) and incidents such as hailstones. After explosive, early budburst the weight of the berries at the end of the cycle was stable and higher than in 2019, with perfect phenolic ripening. The light rainfall in September, accompanied by a northerly wind and a drop in night time temperatures aided a greater balance and an improvement in quality indicators. The quality of the grapes continued to improve with the passing of the days prior to harvesting.

ELABORATION: Fermentation is conducted with great patience over 20 days, with a further 8 days' maceration in contact with the skins so as to obtain the best extraction of color and aromas from the varieties used. Cask ageing was in American (60%) and French-oak (40%) barrels for twelve months, during which we rack twice.

COLOR: Clear, bright ruby-red

TASTING NOTES: **Color** - Ruby red color with great depth and hints of black-cherry and violet glints. **Aroma** - Complex. Spicy with balsamic, herbal nuances. Ripe fruit, lactic aromas, soft spices, truffle and mineral notes. **Taste** - A full, balanced attack. It proves flavorsome, meaty and packed with fruity nuances and the style provided by the fine oak-ageing.

92pts

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VINTAGE 2020

WINEMAKER Ruben Perez Cuevas & Jose Miguel Avizcuri

VINEYARD MANAGER Leticia Perez Cuevas

VINEYARDS Portil de Lobos and La Pasada & Andañal

VARIETAL 90% Tempranillo, 10% Garnacha

VINEYARD ALTITUDE 550 meters

AGING American and French oak for 12 months

HARVEST METHOD Manual

STORAGE TEMP. Between 16°C - 18°C

ALCOHOL 14%

PH 3.6

RESIDUAL SUGAR 1.5 g/L

ACIDITY TA of 5.3 g/L

PACK SIZE 12/750

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