



ONTAÑÓN
· FAMILIA ·

GRAN RESERVA 2011

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 grapes used to make this wine come from two of our most iconic vineyards. La Pasada, a vineyard planted over thirty years ago on the extreme edge of the Sierra de Yerga growing area, provides the Tempranillo. The small El Pozo plot is located in the area of La Rad and Hoyo Judío. It is poor land, mainly sand with little clay and the presence of river stones which are typical of the soil of Quel.

HARVEST: The Control Board gave this vintage an official rating of “Excellent”. The exceptional good health of the harvested grapes was one of the fundamental characteristics of the 2011 vintage, which was positive for the fermentation process and achieving well-structured wines with good color and very good health, properties which bode well for wines of fine quality.

COLOR: Deep Ruby Red

TASTING NOTES: **Color** - Great depth of color. Very deep, bright and clean with a ruby red hue and brick red glints around the rim denoting its long aging. **Aroma** - On the nose it reveals sweet tertiary aromas with good rounding in the bottle. You can find marked dark fruit with notes of cocoa and tobacco. It excels thanks to its enormous complexity, with mineral and balsamic sensations. Black fruits and spicy aromas.

VINTAGE 2011

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VINEYARDS La Pasada & El Pozo

VARIETAL 85% Tempranillo, 15%
Graciano

VINEYARD ALTITUDE 800 meters

AGING American and French Oak
for 36 months

HARVEST METHOD Manual

STORAGE TEMP. Between 12°C -
14°C

ALCOHOL 14%

PH 3.6

RESIDUAL SUGAR 1 g/L

ACIDITY TA of 5.7 g/L

PACK SIZE 6/750

UPC 859331005075

92pts

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Wine Spectator



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