



VINTAGE 2021

WINEMAKER Ruben Perez Cuevas
& Jose Miguel Avizcuri

VINEYARD MANAGER Leticia
Perez Cuevas

VINEYARDS Los Palos de Tanis, La
Pasada and Viña Maria

VARIETAL 100% Tempranillo

VINEYARD ALTITUDE 800 meters

AGING American oak for 4-6
months

HARVEST METHOD Manual

STORAGE TEMP. Between 16°C -
18°C

ALCOHOL 15%

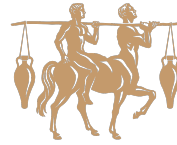
PH 3.50

RESIDUAL SUGAR 1.3 g/L

ACIDITY TA of 5.50 g/L

PACK SIZE 12/750

UPC 859331005044



ONTAÑÓN
· FAMILIA ·

TEMPRANILLO NATURA “SUSTAINABLY FARMED” 2021

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 are picked by hand and transported to the winery in small crates. Here they undergo a rigorous selection process and after destemming they are put in winepresses with dry ice to prevent the proliferation of any type of bacteria. Fermentation proceeds for seven days during which the cap is punched down into the must via the pigeage technique so as to achieve a very high level of extraction of colour and aromas. To avoid the need to use sulphites, decanting is performed using natural fining agents and filtration of plant origin before passing the wine into American-oak casks where it is aged for fifteen months until ready for bottling.

HARVEST: A complicated year for the Rioja growers. The quality of the harvest was affected by 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 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.

COLOR: Deep Black Cherry Red

TASTING NOTES: **Color** - Clear and bright with a deep robe of black cherry and ruby iridescence. **Aroma** - Intense, powerful, with a balanced bouquet. At first notes of blackberries, blueberries and blackcurrants appear, as well as jammy fig and plum fruit. There are also spicy notes coming through, with incense, coffee and smoky nuances. **Taste** - A very well-balanced, meaty wine with a lingering finish. It displays sharp acidity but very well set off by the weight of the well-tamed tannins.



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