

RIOJA  
DENOMINACIÓN DE  
ORIGEN CALIFICADA



**VINTAGE** 2019

**WINEMAKER** Ruben Perez-Cueva

**WINERY** Ontañón

**VINEYARDS** El Pozo, 2150 ft Asl  
& La Pasada 2,650ft Asl

**VARIETAL** 95% Tempranillo, 5%  
Graciano

**AGE OF VINES** 19 & 34 years

**SUSTAINABLY FARMED** 100%

**AGING** 24 Months in French &  
American oak Barrels and 24 months  
in bottle

**ALCOHOL** 14%

**RESIDUAL SUGAR** 2 g/l

**ACIDITY** TA 5.1g/l; PH 3.5

**PACK SIZE** 12/750ml

**TOTAL PRODUCTION** 3,000cs

**UPC** 859331005051



ONTAÑÓN  
· FAMILIA ·

**RESERVA 2019**

## VINTAGES NOTES

**WINERY INFORMATION:** The grapes for this vintage of Reserva come from two of our most prized parcels; La Pasada, a vineyard planted to Tempranillo, more than thirty years ago in the Sierra de Yerga mountain range, sits at 800 meters in elevation and is at the altitude limits for land able to be cultivated in the region. The soil of La Pasada is composed of Sandy loam, fine silt, and calcareous clay. The El Pozo vineyard is situated between two peaks in the Sierra Yerga range and sits at 650 meters in elevation. El Pozo is composed of a poor sandy soil with little clay and many river rocks; which is a soil type very typical of the region of Quel.

**HARVEST 2019** A Vintage which was rated as Excellent by the DOCa Rioja Control Board, a classification which had not been granted since 2011. The amount of rainfall between the autumn of 2018 and the spring of 2019 was low, well below the average annual rainfall throughout the appellation. Even from early summer they were announcing that we could be in for an exceptional year. In addition, the months of August and September were dry, with high daytime and cold night time temperatures which allowed the grapes to be harvested in ideal conditions and with a very healthy crop.

**TASTING NOTES:** The wine displays an explosive nose with mixed berry fruit, as well as dried apricots with minerality and a slightly truffled nose that is indicative of the terroir in which the grapes grow. It shows a touch of a balsamic note, which comes from the small percentage of Graciano that makes up the blend.

**COLOR** ruby red hue with a slightly iridescent character on the edges that indicates a long ageing potential.



HIGHEST ALTITUDE  
VINEYARD IN RIOJA  
ORIENTAL

ESTATE FRUIT

HIGH END  
ELEGANT RESERVA

SRP

94pts

\$29.99

93pts

JAMESSUCKLING.COM



WINEENTHUSIAST  
MAGAZINE



VEGAN

90pts  
Wine Spectator

91pts  
vinous



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