

RIOJA
DENOMINACIÓN DE
ORIGEN CALIFICADA



VINTAGE 2015

WINEMAKER Ruben Perez-Cueva

WINERY Ontañón

VINEYARDS EL Pozo 2150 ft Asl
& La Pasada 2,650ft Asl

VARIETAL 85% Tempranillo,
15% Graciano

AGE OF VINES 34 years

SUSTAINABLY FARMED 100%

AGING 24 Months in French &
American oak Barrels and 24 month
in bottle

ALCOHOL 14%

RESIDUAL SUGAR 2 g/l

ACIDITY TA 5.1g/l; PH 3.5

PACK SIZE 12/750ml

TOTAL PRODUCTION 1.200cs

UPC 859331005075



ONTAÑÓN
· FAMILIA ·

GRAN RESERVA 2015

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 At the time, the 2015 vintage was the earliest registered in the history of Rioja and was classified as "very good." It is distinguished by wines of great aromatic complexity, with remarkable fruit intensity, perfectly balanced acidity that brings freshness, a medium-full body and elegant, rounded tannins. These characteristics give the wines an excellent ageing capacity. The favorable climatic conditions, especially in September, together with moderate production levels, led to an optimal state of health and an ideal ripeness of the grapes, resulting in wines of exceptional quality.

TASTING NOTES : Extremely complex and well-balanced on the nose, with the notes of fruit compote, figs, plums and cassis coming together with mineral and forest floor notes, as well as the toasted, spiced notes, tobacco leaf, fresh coffee and vanilla touches from ageing in high quality oak.

COLOR Ruby red in color with a tawny rim, clean and bright.



HIGHEST ALTITUDE
VINEYARD IN RIOJA
ORIENTAL

ESTATE FRUIT

HIGH END
ELEGANT RESERVA

SRP

93pts

\$ 49.99

92pts

JAMESSUCKLING.COM



VEGAN

91pts
Wine Spectator

91pts
vinous



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