Ontañón Rioja Crianza, DOCa Rioja (37.5cl) 2020

EAR0212020

Bodegas Ontañón

— Rioja, Spain

Ontañón's Crianza is a benchmark for this style of red - richly fruited, warm oak spice, fresh balancing acidity and smooth tannins.

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

Decanter World Wine Awards Bronze 2023

Production

Produced from 40 year old vines grown on the slopes of the Sierra Yergas, just south of the River Ebro in Rioja Baja. The wine is produced predominantly from Tempranillo grown in the La Montesa vineyard, blended with 10% Garnacha from Siete Caminos to add aroma and body. Following a long maceration period, the wine spends 12 months in 60% American and 40% French oak barrels (both used and new). This is followed by a further 12 months in bottle prior to release.

Tasting note

Ripe aromas of black fruit with warm wood spice. Cherry and plum fruit on the palate with fresh acidity and smooth balancing tannins. Classic, approachable and satisfying.

Food Match

Great food wine, this wine pairs particularly well with roast chicken, pork and game.

ABV:
13.50%

Case/Bottle Size:
12x 37.5cl

Closure:
Cork

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Garnacha 10% Tempranillo 90%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
18411767243729