Ontañón Rioja Reserva, DOCa Rioja 2015NEW

EAR0252015NEW

Bodegas Ontañón

— Rioja, Spain

Supple, full-flavoured Rioja Reserva, drinking beautifully.

Production

Reservas are only produced in years of exceptional quality - and from the most select vineyards. The Tempranillo is sourced from La Pasada, and the Graciano from La Montesa vineyard. After a long maceration the wine spends 12 months in 60% American and 40% French oak (both used and new), followed by 24 months in bottle.

Tasting note

Aromas of bramble fruit with spice and lightly floral notes. On the palate plum and ripe blackberry fruit flavours combine with ample acidity, minerality and earthy notes. Tannins are smooth and supple as you would expect from an eight year old wine, and it is drinking beautifully

Food Match

Drink this Reserva with lamb, roast pork or mushroom risotto.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Graciano 5% Tempranillo 95%

Suitable for:
No

Bottle Barcode:
68411767512981