Ontañón Rioja Reserva, DOCa Rioja (Magnum) 2015

EAR0272015

Bodegas Ontañón

— Rioja, Spain

Ontañón's red wine portfolio is based around the Tempranillo grape, with a little Garnacha (10%) blended into the Crianza. However the Reserva and Gran Reserva wines are 95% Tempranillo blended with 5% Graciano. Graciano, native to the Rioja region, is high in acidity, colour and tannin - beneficial for those wines which are destined for a more prolonged maturation.

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

Decanter World Wine Awards Bronze 2023

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 blackberry fruit flavours combine with ample acidity, minerality and earthy notes. It has a fine structure, and supple tannins give elegance and length.

Food Match

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

ABV:
14.00%

Case/Bottle Size:
6x 150cl

Closure:
Cork

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Graciano 5% Tempranillo 95%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
6841176751298