Ontañón Rioja Blanco, DOCa Rioja 2023

EAR0152023

2023 Vintage

Bodegas Ontañón

— Rioja, Spain

The Wine Merchant Top 100 External 2025

Whilst not exactly mainstream, white Rioja is now most definitely a 'thing'. With examples like this it's easy to see why. Produced solely from Viura and given 4 months in American oak to mellow you get just the right balance between ripe tropical fruit and toasty brioche.

Production

Produced solely from Viura grapes grown in the Siete Caminos vineyard, on south-east facing slopes. This wine is aged according to the typical white Rioja method: 4 months in American oak followed by 6 months in bottle prior to release.

Tasting note

Opulent aromas of pear and jasmine, with tropical notes and well-integrated but obvious oak. The palate is poised with vanilla oak characters, but left fresh by balancing acidity. Flavours of pineapple, crisp lemon, and brioche notes on the finish.

Food Match

Lobster or langoustines with cream-based pasta sauce, or roast chicken dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Viura 100%

Suitable for:
Vegan

Bottle Barcode:
8411767968403