Artesa Rioja Crianza, DOCa Rioja 2022

EAR0012022

Bodegas Ontañón

— Rioja, Spain

A great introduction to Rioja Crianza - vibrant and appealing with plum and berry fruit backed with subtle spice and vanilla.

Production

Made from Tempranillo grapes cultivated in hillside vineyards (600 metres above sea level) in the best parts of Rioja Oriental. The vineyards have clay stone soil with some sandy areas. 80% of the vines are trained in the trellis method and 20% are bush trained. The grapes are chilled for several hours before temperture-controlled fermentation in stainless steel. Fermentation lasts for approximately 15 days with twice daily remontage. The wine is matured for a minimum of 12 months in American oak, plus one year in bottle, before release. The winery replaces 20% of its barrel stock, with new barrels, each year. Working closely with Ontañón, we have a strong hand in the blending of this wine and have moved it to a fresher and brighter style. The wine still has a plush oak character but a brighter fruit edge that should make it more appealing.

Tasting note

An attractive, modern style of Crianza with lifted aromatics of bramble fruit with some pepper and spice. Substantial on the palate, with plummy fruit, ripe tannins and a gently savoury, fresh finish.

Food Match

Casseroles, red and white meats and mature cheeses.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan

Bottle Barcode:
8411767412050