Ontañón Contrebia Tempranillo Blanco, DOCa Rioja 2024NEW

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Bodegas Ontañón

— Rioja, Spain

This is a natural mutation of the red Tempranillo grape - and only a handful of growers in Rioja have Tempranillo Blanco vines. Bodegas Ontañón saw its potential back in 2010 and planted 15 hectares - releasing the first vintage in 2016.

Production

In 1988, a Rioja winemaker found a bunch of white grapes growing amongst the Tempranillo vines in his Murillo de Rio Leza estate in Rioja Baja. After several years of investigation, the Consejo Regulador of Rioja accepted that this was a natural mutation of the usually red Tempranillo grape and approved it as a variety to be grown DOCa Rioja. It is thought that just one generation separates the white and red versions of the grape - similar to white mutations of both Pinot Noir and Garnacha. The grapes are sourced from vineyards at around 600m altitude and are harvested in early October - picked in the early morning and taken immediately to the winery. There they are slowly pressed to extract the must, and the seeds are separated from the must to maintain optimal aromas and flavours during the fermentation process. This occurs over a period of 14 days at controlled temperature. Following fermentation the juice spends time on lees - they've doubled the lees ageing to 4 months for the 2022 vintage, which gives extra body and balances out the ripe fruit flavours.

Tasting note

Delicate citrus and white flower aromas with a hint of orange blossom. The palate is soft and round with ripe stone fruit characters, gentle acidity and an elegant, lengthy finish.

Food Match

A good match for poultry, risotto and roasted vegetable dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo blanco 100%

Suitable for:
Vegan

Bottle Barcode:
8411767243876