Ontañón Clarete Rosé, DOCa Rioja 2024

EAR0352024

Bodegas Ontañón

— Rioja, Spain

A traditional stye from Rioja, a blend of Viura and Tempranillo vinified together to be dry and elegant.

Production

Grapes are sourced from Siete Caminos vineyard plots, with a south-easterly exposure and an altitude of around 350m. The Tempranillo vines were planted in 2000 and the Viura in 2004. The harvest is staggered and selective, to ensure that grapes arrive at the bodega optimally ripe - with good alcohol potential and abundant colour. The grapes are macerated and blended to obtain the desired colour. The blend is put together to achieve the right balance of acidity and complex fruit characters.

Tasting note

Lifted red berry aromas and delicate fruit characters. The palate is fresh, bright and quite vinous with balancing citrus acidity and an elegant, dry finish. Clarete is an officially classified style of Rosado - well-known within Rioja but almost never found outside the region. Quite serious in style, albeit with generous juicy fruit, and very good with food.

Food Match

An interesting apéritif with assorted tapas equally good with roast poultry and grilled fish - very much a food wine.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Viura 75%, Tempranillo 25%

Suitable for:
Vegan

Bottle Barcode:
8411767040000