Artesa Rioja Tempranillo, DOCa Rioja 2024

EAR0022024

2022 Vintage

Bodegas Ontañón

— Rioja, Spain

IWC Bronze 2023

A modern, unoaked, vibrant and juicy 'Joven' style of Rioja - a great introduction to wines from Rioja Oriental (from the eastern region of Rioja - previously known as Rioja Baja).

Production

Made from Tempranillo grapes cultivated on the hillside vineyards of Rioja Baja (now called Rioja Oriental). These vineyards are around 600 metres above sea level and have clay stone soil. 80% of the vines are trained using the trellis system and 20% are bush trained. The Tempranillo grapes are crushed and chilled for several hours before fermentation is started. Fermentation is temperature controlled and lasts for 15 days, with twice daily pumping over.

Tasting note

Appealing black fruit aromas and hints of spice lead to juicy plum and bramble fruit characters on the palate. Fresh acidity balances ripe tannins on the finish.

Food Match

Will go well with lamb and mint kebabs, or a hearty Spanish paella.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
68411767412014