Ontañón Rioja Crianza, DOCa Rioja 2022

EAR0202022

Bodegas Ontañón

— Rioja, Spain

An absolute go-to for your classic Rioja style, offering juicy bramble fruits and warm and rounded oak characters.

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

Decanter World Wine Awards Bronze 2023

Production

Produced from 40 year old vines grown on the slopes of the Sierra Yergas, around Quel, just south of the River Ebro in Rioja Baja. Predominantly Tempranillo grown in the La Montesa vineyard, blended with Garnacha from Siete Caminos. Following a long maceration period, the wine spends 12 months in 60% American and 40% French oak barrels (both used and new). This is followed by a further 12 months in bottle prior to release.

Tasting note

Intense black fruit and warm spice on the nose. Good depth of flavour on the palate with ripe, plush fruit, balancing freshness and supple tannins. A very approachable yet classic Crianza, a wine which has earned its reputation for reliability whether you drink Rioja regularly or sparingly - this will always deliver the classic style you expect.

Food Match

This wine pairs well with roast chicken and game, meaty pasta and hard cheeses.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo 90%, Garnacha 10%

Suitable for:
Vegan

Bottle Barcode:
8411767243708