Ontañón Antologia, DOCa Rioja 2021

EAR1252021

Bodegas Ontañón

— Rioja, Spain

This premium Crianza from Ontañón is absolutely delicious!

Production

Produced from a blend of Tempranillo, Garnacha and Graciano grapes selected from a dozen exceptional plots in the Sierra de Yerga mountains - ranging from remote vineyards on the hillsides near Quel to the Gatún peak. After hand-harvesting the bunches are transported to the winery and placed in cool storage before undergoing selection. This is followed by maceration, fermentation and racking over a period of 12 days. The wine is then transferred to oak for malolactic fermentation, and is aged for 12 months in new French oak before bottling.

Tasting note

Pronounced berry fruit aromas with lightly spicy, oaky notes and a hint of liquorice. The palate has strawberry, raspberry and red cherry characters, silky and elegant with fine tannins and good length.

Food Match

A wine worthy of a rib-eye steak

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo 75%, Graciano 15%, Garnacha 10%

Suitable for:
Vegan

Bottle Barcode:
8411767164164