Ontañón Rioja Viñedo en Quel, DOCa Rioja 2025

EAR9452025

Bodegas Ontañón

— Rioja, Spain

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

Decanter World Wine Awards Bronze 2023

Production

The Tempranillo and Garnacha vines are cultivated at a number of vineyard parcels at 750m altitude. These parcels are sited close together, so have similar soil types and exposure to sun and wind. After harvesting the different varieties and parcels of grapes are vinified separately to maintain their character and complexity. Vinification is with minimal intervention - with short yet frequent pump-overs to ensure maximum extraction without compromising the integrity of the skins and seeds. Fermentation temperature is controlled at 24°C to allow the most beneficial extraction whilst preserving aromatics.The wine matures for 3-5 months in various oak types and toast levels, tailored to each parcel. This enhances the wine's complexity rather than over-shadowing the inherent character of the wine. A portion undergoes malolactic fermentation in barrel to give the finished wine a little more softness, seamless oak integration, and an elegant mouthfeel.

Tasting note

Pronounced black fruit aromas, with hints of strawberry and cherry, and hints of white pepper, coffee and vanilla. The palate is complex with blackberry and blueberry characters, well-integrated oak, and ripe yet supple tannins giving structure and elegance on the long finish.

Food Match

Enjoy with roast lamb and pork, or match with mushroom risotto for a vegetarian alternative

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Tempranillo 85%, Garnacha 15%

Suitable for:
Vegan