



BODEGAS ONTAÑÓN

Bodegas Ontañón is an independent, family-owned winery located in the heart of Rioja. For more than five generations, the Perez-Cuevas family has cultivated vineyard land south of the Ebro River just outside the tiny town of Quel. Through the years they have continued to purchase property near their original holdings on the higher-elevation slopes of the Sierra Yerga Mountains and currently have more than 800 hectares planted to vines, making them one of the top three land owners in the region.

Raquel, Ruben, Leticia and Maria Perez Cuevas make up the current generation of the Perez Cuevas family to carry on a tradition of wine-making in the eastern part of La Rioja (Rioja Baja). Their father, Gabriel, took over in the 1970s and began making wine from the vineyards rather than selling fruit. He was determined to produce wine that embodied the region of Quel, where his family had deep roots and where he believes some of the highest quality wines from Rioja are produced.

Tempranillo Blanco

REGION	Rioja, Spain
APPELLATION	D.O.Ca. Rioja
VARIETALS	100% Tempranillo blanco
MACERATION	Once at the winery, the grapes were slowly pressed to extract must. After this occurs, we separate the seeds from the must in order to obtain the best aromas and flavours during the fermentation process. This process happens over the course of 14 days in a controlled temperature of 16°C. The must ferments in a homogeneous, slow, and orderly way. Once fermented, we transfer the juice to its lees, where it spends 2 months aging on the lees, which adds to much more complex aromas and flavors that evolve over time. The wine is then removed from its lees, racked and then bottled after tartaric stabilization occurs.
TASTING NOTES	Light yellow with a touch of green reflection. Intense tropical fruit aromas of pineapple and banana with hints of white flowers. On the palate, this wine is balanced with good acidity, a high expression of fruit with a lengthy finish.

