



## 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.

## Ecológico

REGION	Rioja, Spain
APPELLATION	D.O.Ca. Rioja
VARIETALS	100% Organic Tempranillo
SOIL	Loam Vine
VINEYARD ELEVATION	470 m
MACERATION	Long maceration (20+ days) with a controlled temperature kept between 24 and 26°C.
AGING TIME	5 months in American and French oak barrels (new and 1-2 years old)
TASTING NOTES	This wine is a cherry red in color with purple undertones. It is highly complex on the nose — high quality aging in oak contributes to the intoxicating combination of ripe fruit, toast, spice, and mineral notes. On the palate, the wine exhibits mineral and herbaceous notes typical of our unique terroir, combined with perfectly balanced acidity and tannins. This wine has a long and elegant finish.

