



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.

Crianza

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| REGION | Rioja, Spain |
| APPELLATION | D.O.Ca. Rioja |
| VARIETALS | 90% Tempranillo, 10% Garnacha |
| SOIL | Loam |
| VINEYARD ELEVATION | 600-800 m |
| MACERATION | Long maceration (more than 18 days) with controlled temperatures between 24 and 26°C. |
| AGING TIME | 12 months in American and French oak barrels (used and new), in bottle since 2017 |
| TASTING NOTES | The grapes that make up our Ontañón Crianza 2015 grow on the slopes of the Sierra de Yerga, located on the left bank of the Ebro River (Eastern Rioja). The mineral and herbaceous notes found in our Crianza are typical of the unique terroir in this mountainous region of Rioja. Our Crianza is a rich ruby hue in color, with flecks of purple. On the nose, the wine exhibits intense aromas of black fruits, spice, and balsamic vinegar. The wine is fleshy on the palate, with balanced acidity and notes of black fruit and wood. |

