

# Ontañón Ecológico Rioja [organic]



**Producer:** Bodegas Ontañón

**Winemaker:**

**Country of Origin:** Spain

**Region of Origin:** Rioja

**Grapes:** Tempranillo 100%

**ABV:** 13.5%

**Case Size:** 6x75cl

**Vintage:** 2014

**Closure Type:** Cork



## The One-Liner

Ontañón's top organic Rioja from prime vineyard around Quel

## Tasting Note

Bright cherry and raspberry aromas balanced by sweet spice. The palate is structured with complex, ripe red fruit, clove and black pepper characters. Poised and well-balanced with fresh acidity and a touch of mocha on the long finish.

## Producer Details

Raquel, Ruben, Leticia and Maria Pérez Cuevas are part of the 5th generation of the Cuevas family to make wine in Rioja Baja. Their father, Gabriel, inherited parcels of vineyards just outside the town of Quel on the higher slopes of the Sierra de Yerga mountain range. He was determined to produce wine that embodied the region, where he believed some of the highest quality wines from Rioja are made, and soon acquired more vineyard in the area.

### In The Vineyard

The Tempranillo grapes are sourced from 100% EU certified Organic vineyards, at an altitude of nearly 500m.

### In The Winery

There is a long maceration of the grapes (over 20 days) - fermentation at controlled temperatures. Ecológico spends five months in American and French oak barrels (new and 1-2 year old barrels).

### Awards & Press

2012 Vintage: The Drinks Business 'Rioja Masters 2014' - Silver

2011 Vintage: Sommelier Wine Awards 2014 - Silver

2012 Vintage: "Open with red fruit and a hint of spice. Dense with damson and black plums on the palate, and a silky overlay." Decanter magazine, March 2015

2011 Vintage: "Cranberry meets raspberry in this floral, spicy wine, with its crunchy, ripe tannins, balanced palate and splashes of spices and pepper running alongside" Sommelier Wine Awards 2014, Judges Comments

### Notes

The 2011 Rioja harvest was officially rated as 'Excellent' by the Rioja Control Board - based upon the exceptional health of the grapes which promised well-structured wines.

### Food Recommendations

Perfect with lamb or steak dishes