



ONTAÑÓN CRIANZA

D.O.Ca. Rioja



VARIETIES:

90% Tempranillo
10% Garnacha

MACERATION:

Long maceration (more than 18 days),
with controlled temperatures
between 24 and 26° C.

AGING:

12 months in American and French
oak barrels (used and news).

Alcohol: 14 % alc. by Vol.

TASTING NOTES:

The grapes grow on the slopes of the Sierra de Yerga, located on the left bank of the Ebro River (Rioja Oriental). In order to reach full phenolic maturity during the summer, the grapes require high temperatures during the day and cold temperatures at night. The presence of this diurnal shift contributes to the beautiful acidity and elegant concentration of fruit found in all of our wines. 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.

This wine pairs perfectly with roasted red meat, such as lamb and pork, game, Iberian ham, and cured cheese.

