



BODEGAS
ONDARRE

ONDARRE
7 PARCELAS

CRIANZA 2018
DOCa Rioja

*7 Plots, 7 different soils. The expression
of diversity*

**COMPOSITION
VARIETY**

With Ondarre 7 Parcelas we try to evidence the diversity of soils where develops the vineyard of Viana. Located between 400 and 700 meters altitude, at least seven typologies have been described, contributing each one with different peculiarities:

VINIFICATION

Ondarre 7 Parcelas Crianza was assigned a healthy fruit and in its just ripeness, with enough structure to be a wine to keep. Fermented at temperatures between 18 and 24 ° C in order to preserve the characteristic aromas of Tempranillo and Mazuelo, especially those of red fruits. Time of maceration around two weeks, with daily pumping over. These conditions promote the extraction of quality components, while preserve fruit aromas.

AGEING

Aged in American and French oak barrels for 12 to 16 months with regular racking. After fining and bottling, the wine lays down in our bottle cellar for polish.

TASTING NOTES

Dark red color with purple edges. Red and black fruit combined with spicy aromas, form a fresh and clean aromatic profile. Smooth and round entry, solid and heavy on the medium palate, and persistent finish with sweet aftertaste.



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (España) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.com