



BODEGAS
ONDARRE

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7 PARCELAS WHITE

VARIETIES

Tempranillo Blanco 100%. Made from grapes from 7 distinct types of soil spread around the town of Viana, at an altitude of between 400 and 700 metres. This variety of soil-types and the exposure to sunshine produce this wine with the singular characteristics of this town. The Tempranillo blanco grape has two peculiarities which make it distinctive: On the one hand, its low yield, even in young vines planted in fertile soils. Only with difficulty can they achieve the maximum permitted yields. On the other hand, and to compensate, it proves to be an extraordinarily versatile variety from which light, fresh wines with great aromatic intensity can be obtained, along with other riper ones with significant extract which can even take a period of cask ageing.

VINIFICATION

Ondarre Blanco 7 Parcelas was made by taking advantage of both conditions. The plots were harvested at different points of ripeness. The first were harvested early, around their ideal aromatic ripeness, while for others (generally the less productive ones) the entry into the winery was delayed in order to achieve greater ripeness of sugars and phenolic compounds. As a result, two clearly differentiated types of wine were obtained, and these were then blended to make what we consider to be a very significant example of the Tempranillo Blanco's capacity for expression in the soils of Viana.

Ondarre Blanco 7 Parcelas fermented for 19 days at between 11 and 18°C. It was then left on its lees for several months until ready for fining and bottling.

TASTING NOTES

The result is a pale straw-coloured wine with high aromatic intensity in which aromas of white blossom, bakery smells and spices mingle. On the palate it reveals volume, firmness and a long finish.

