



BODEGAS
ONDARRE

LA ESCALERUELA 2023

SINGLE VINEYARD DOCa Rioja

Vines, soil, and weather. The finest
expression of our Single Vineyard

VINEYARD	La Escaleruela
CATEGORY	Single Vineyard
MUNICIPALITY	Viana (DOCa Rioja)
VARIETY	Mazuelo planted in 1984
HARVEST	In 2023, the vine cycle began slightly earlier than usual due to very low rainfall. Storms in May and June helped the vineyard recover its usual shape for the season, enabling fruit setting and ripening, and getting the vines' cycle back on schedule. September rains, benefitted La Escaleruela because of Mazuelo's late ripening, the deep root system of its old vines, and its low yield. Harvest by hand took place on the 28th of September, in 20 kg boxes and a yield of 4,102 kg/ha
WINEMAKING	Fermentation and maceration in third-year French oak barrels to minimize the impact of excessive oak. Malolactic fermentation followed in the same barrels. Bottled in May 2024 and further aged in our cellars.
TASTING NOTES	Varietal and floral aromas typical of Mazuelo dominate. Very subtle spicy notes appear. Limited edition of 1.135 bottles.





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Vine, soil, climate. Three factors which when combined to perfection make a particular vineyard and the wines which come from it a true example of just how nature hides its rich bounty.

The variety could be no other than Mazuelo. A grape which Ondarre use in all their wines and which is deeply rooted in Viana's winemaking history and its vineyards. A grape which adapts perfectly to the poor, shallow, hard clay-loam soils of La Escaleruela, which seemed to resist anything growing in them.

And the final link, a transitional climate with cold winters and dry summers and a big temperature break between day and night time, to add even more uncertainty to the noble art of winemaking.

Because wine springs from the vineyard, but it is made in the wine cellar. A place where the hand of man must use all the means at his disposal - technique, intuition and passion- to preserve what nature has given him, not without some difficulty.

Vine, soil, climate. Three interwoven elements, with centuries of dialogue between them, with humans as their witness. And little by little, with the passing of time, they have shaped this Single Vineyard. Today we place into your hands its greatest expression.



GRUPO
BODEGAS
OLARRA