



ONDARRE VALDEBARÓN

RED 2022
DOCa Rioja

*All the typicity of singular vineyards and
landscapes from the slopes of Valdebarón
northeast of Viana*

VINEGROWING

The grapes used to make this wine come from our vines grown on shallow, sandy ochre soils on the slopes to the northwest of Viana. These characteristics, combined with the controlled water stress, give rise to clusters with small berries which we leave to reach full ripeness on the vine. Bunches of small size of tempranillo and mazuelo

WINEMAKING

Maceration and fermentation of Tempranillo and Mazuelo grapes for 18 days at a controlled temperature. Malolactic fermentation in new oak casks. Aged in American- and French-oak casks for a period of 6 months. Several months subsequent bottle ageing.

TASTING NOTES

Deep, lively colour, a complex nose marked by dark, ripe fruit balanced with cedarwood and toasted aromas, and a full and solid mouth feel with a persistent finish without losing elegance.



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