BODEGAS
ONDARRE

ONDARRE
VALDEBARÓN

RED 2023
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 sice 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.

GRUPO BODEGAS OLARRA

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