



Los Otros de ONDARRE

LA ANTANILLA

GARNACHA 2024

The vineyard ages unhurriedly, filled with the scent of grass and scrubland. Only the buzzing of bees breaks the silence. A cherry tree stands watch, inviting you to lie down and gaze at the sky through its branches. Or so say those who have long wandered this untamed and unseen part of Rioja.

VARIETY

100% Garnacha.

VINEYARD

Old Garnacha vines (0.45 ha.) planted in the early decades of the last century in the municipal lands of Bargota (Navarra), on shallow, poor sandstone soils. Planted in a traditional "tresbolillo" pattern when fieldwork was still done with horses. The vineyard is trained respectfully, without aggressive tillage, and surrounded by indigenous vegetation and an unspoiled environment: thyme, rosemary and beehives.

VINIFICATION

The grapes are hand-harvested in small boxes with careful double selection. After a cold pre-fermentation maceration, fermentation takes place in concrete vats at 24–26 °C. Maceration is mild and ageing in the same vats for several months preserves freshness and the vineyard's natural expression.

After a year of drought and heatwaves, the rains in September slowed down the rapid maturation. This favored the synthesis of round tannins and intense colorations. The optimal health of the fruit at those altitudes allowed for longer macerations and therefore, wines with great extraction.

It was bottled in January 2025.

COLOUR

Bright, vivid red.

AROMAS

Ripe red fruit, Mediterranean scrubland, and aromatic herbs.

TASTE

Sweet entry, firm and rounded on the palate, with a long, fresh, and balanced finish.

1.240 bottles were produced of this 2024 vintage.



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