



# Los Otros de ONDARRE

## LA ASOMADA

### Local Wine TEMPRANILLO 2023

ON THE WAY TO A HILLTOP YOU COME TO  
A POINT WHERE YOU CAN BEGIN TO SEE  
WHAT IS ON THE OTHER SIDE. AT THIS  
MOMENT YOU FEEL AN URGE TO KNOW WHAT  
IS ON THE OTHER SIDE AND WHICH COMES  
TO US AS A CALL FROM THE UNKNOWN.  
THESE PLACES ON THE LANDSCAPE ARE  
KNOWN AS... LA ASOMADA.

#### VARIETY

100% Tempranillo.

#### VINEYARD

Cuenca (0.5 has at 664 m) and Valderroma (0.6 has at 690 m).  
Our highest vineyards. Poor, shallow soils, not very fertile and  
with a lot of water stress.

#### VINIFICATION

Harvested into crates, with cold maceration before fermentation.  
An egg-shaped concrete vat was used for the fermentations and  
ageing on the lees. Fining the traditional way with egg whites to  
preserve the structure and make the texture smoother.

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 May 2024.

#### COLOUR

Dark red with purple glints in the fine robe.

#### AROMAS

Fruity nose with dominance of dark fruits.

#### TASTE

Powerful and round on the palate

*2.740 bottles were produced of this 2023 vintage.*



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