

## ONDARRE

## RESERVA 2019

DOCa Rioja

The selection of the best grapes from the best vineyards

COMPOSITION

92% Tempranillo, 5% Mazuelo and other varieties which appear in the old vineyards.

**VINIFICATION** 

Traditional vinification method. In the vat for three weeks and fermented at between 20°C and 28°C, with daily pumping over and *délestages*. Malolactic fermentation in new barrels made from oak from Central France, followed by ageing on its lees until it is racked.

**AGEING** 

16 months in oak casks. In order to preserve the maximum concentration, the wine is spontaneously clarified through a series of rackings. After bottling it remains at least 20 months in our bottle cellar.

**TASTING NOTES** 

A dark cherry colour with shades of iodineblue. On the nose it has a complex *bouquet* of fruit, smoky and spicy aromas. On the palate it is full-bodied and long, with a lot of concentration, which augurs well for a long life ahead. Great fruit intensity to appreciate the typicity of the zone better.

NOTE

Limited edition of 7,534 bottles.

Bottled with no fining or stabilisation, so it may contain precipitated sediment. In this case, decanting the wine is recommended.









*Very low-yielding vines* 

## DESCRIPTION

The grapes used come from small, very special plots located to the north of Viana, between the Valdecuevas and La Charrina areas, and linked by the route to the Calvary shrine. These vines, which are subject to exhaustive monitoring, are an average of 40 years' old, at the ideal point in their cycle, since the plant has managed to achieve the perfect balance between yield and organoleptic quality.

It is only in years with grapes of exceptional quality that a limited number of bottles of bottles of Mayor de Ondarre are produced. The two plots used for this wine have demonstrated, year after year, that they always give the best quality of the zone. In hot years, these two plots maintain their canopy cover and manage to achieve a good correlation between the accumulation of sugars and phenolic maturation. In colder years, thanks to their orientation and small number of berries, they reach ripeness with greater ease than other plots in the surrounding area.

These vines produce well-ventilated clusters, with small berries and the ideal characteristics for ageing. The grapes are harvested by hand, transported in 20-kilo boxes to a sorting table where those grape berries which do not reach the high level of quality required are removed, before undergoing vinification following the traditional method.

Mayor de Ondarre Reserva brings together the character and personality of the terroir and the skill and know-how of the Bodega.

