



BODEGAS
ONDARRE

SEÑORÍO DE ONDARRE

RESERVA DOCa Rioja

Back to the roots of a true classic

VINEGROWING

The fruit for Señorío de Ondarre Reserva comes from our vineyards within a five mile radius of the village of Viana. Average age for vines is around 25 years and the soil patterns in our vineyards are among the most complex in the DOC Rioja, unlike the limestone/clay/alluvial soil patterns typical of Rioja Alta, Alavesa and Oriental.

Approximately, the mix of grapes is 85% Tempranillo, 10% Mazuelo and 5% Garnacha

Harvests took place in mid-September with a completely healthy fruit and a point of ripeness level unprecedented at that time of year.

WINEMAKING

Fermentation time was 16-18 days with daily pumping over in stainless steel vats at a controlled temperature of 26-28°C. Each variety was fermented separately. Malolactic fermentation took place in concrete tanks.

AGEING

Barrel ageing was done in 225-litre oak casks, of which 75% were made of American wood (the rest being French Allier), and it lasted for 20 months with 4 rackings per year. The barrels where ageing took place were all from brand new to 7 years of age.

TASTING NOTES

At the time of release, this wine shows a bright cherry red colour. On the nose, aromas of cranberry and spices stand out. On the palate, clear tastes of cherry, plum and blackberries coming through, combined with very well rounded up tannins providing an elegant mouthfeel, a full body and a fresh and fruity aftertaste.

This wine should drink very well for the next 15-20 years if properly stored.



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