



ONDARRE

CRIANZA 2023

DOCa Rioja

A wine that tells the story of a landscape

Ondarre Crianza comes from a selection of old vines in northern Viana, where vines grow along with other traditional crops and natural vegetation. A wine expressing the diversity of our landscape, unchanged over time, through its freshness, vibrancy and aromatic richness.

GRAPE VARIETIES	Tempranillo with small amounts of Mazuelo and Viura
VINEYARDS	A selection of low-yielding vineyards over 30 years old in the upper San Pedro and Valdearas ravines. At 450–750 metres, these vineyards are ideally suited to producing wines with great aromatic finesse, freshness and ageing potential.
WINEMAKING	Hand-harvest of grapes at their optimal ripeness. Alcoholic fermentation with indigenous yeasts to enhance terroir expression and personality. Gentle fermentation temperatures of 20–22°C and medium to long maceration times.
AGEING	Malolactic fermentation partly in barrel, followed by 16 to 18 months of separate ageing for each plot in fine oak barrels previously used for two or three wines. Final blending and further reductive ageing in bottle until the wine is completely rounded up.
TASTING NOTES	Medium colour intensity with vibrant shades. A complex aromatic profile ranging from red fruits, toffee and creamy notes to ripe plums, balsamic nuances and hints of scrubland vegetation. Beautifully balanced on the palate, generous and full-bodied, with ample volume. Remarkable freshness, fine yet firm tannins and a very long, persistent finish.

