Los Otros
de ONDARRE

GARNACHA
2025

Beneath a soil of gravel and limestone, the vineyard preserves the memory of a variety that found its last refue here. Today, with the passing of time, each vine yields barely a handful of grapes. Looking at it through different eyes has helped us understand its quiet way of keeping history alive.



VARIETY

100% Garnacha Tinta.

VINEYARD

From a single vineyard of old vines over 40 years of age, bush-trained and producing very low yields of barely one kilogram of grapes per vine. The shallow, clay-loam soil is calcareous, with abundant gravel.

VINIFICATION

Hand-harvested on 23 September 2025. Several days of cold pre-fermentation maceration were followed by fermentation with the vineyard's indigenous yeasts at between 20 and 23 ºC, with gentle pump-overs. Malolactic fermentation took place in fine-grained, lightly toasted American oak barrels, where the wine then remained for a short three-month ageing period. The 2025 vintage, rated Excellent in Rioja, provided exceptionally healthy grapes with remarkable concentration.

COLOUR

Violet-red in colour, with restrained intensity and garnet hues. Clean and bright.

AROMAS

Highly expressive, deep and fragrant. Red and black fruits, with redcurrants and blackberries, over a floral background of violets, roses and lavender, accompanied by subtle lactic and cocoa notes.

TASTE

Smooth and unctuous on entry, with great freshness. Lively, flavourful and full of energy, with fine, silky tannins and a very long finish in which the fruit and floral notes reappear.

From the 2025 vintage, 6,302 bottles were produced.

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