

Bodegas Ondarre, Ondarre Reserva, Rioja 2016



Leather, vanilla and spice of traditionally made Rioja enveloped in an elegant and textured palate.

Producer Note

Bodegas Ondarre was founded in 1985, with the aim of creating wines which showcase the region's distinct terroirs. The cooperative winery is situated in the town of Viana which overlooks the Rioja Valley in Rioja Oriental. Bodegas Ondarre has formed trusted relationships with the highest quality growers in the area, with whom they have been working since their inception. The Reservas are Bodegas Ondarre's most acclaimed wines, which win top awards and critical approval every year. They attribute their success to hard work in the vineyards and their continual investment in the winery and barrel stock. They use both French and American oak casks to help them obtain the character in their wines. They also produce a few thousand cases of a single varietal Graciano - a real rarity due to the low yielding nature of this variety.

Vintage

The Control Board of the D.O.Ca. Rioja has awarded an official rating of 'Very Good' for the 2016 Rioja vintage. Good progress throughout the growing cycle produced excellent results both in terms of quality and quantity. The 2016 vintage shows beautiful aromatics, great balance between acidity and alcohol and excellent phenolic ripeness, which imbues the wines with great depth and persistence.

Vineyard

The vineyards are situated on Rioja Valley's northern hills on south-facing slopes, at an altitude of 550 metres above sea level. The vines, which have an average age of 25 years, are planted in uneven terrain due to several streams that run down the mountains that mark the northern border of Rioja. The soils are generally poor in nutrients and very shallow, just 30 to 35 centimetres in depth, which encourage the vines to send their roots deeper in search of nutrients and water. The soils vary from plot to plot, but there is a prevalence of clay based soils with high iron and chalk content. The clay content retains water, which nourishes the vines during the warm summers and the iron content is an essential nutrient for photosynthesis.

Winemaking

Each grape variety was fermented separately in temperature controlled vats at 28 to 30°C, which lasted for between 16 to 18 days. The wine was blended and then aged for 16 months in American and French oak Bordeaux type casks imparting subtle oak complexity. During the maturation the wine was racked four times, in order to gently extract phenolic compounds by oxygenating the wine. This produced a softer wine which exhibits great varietal fruit character.

Tasting Note

Leather, vanilla and spice of traditionally made Rioja enveloped in a smooth and textured palate. Balanced, with ripe, wild strawberries and integrated tannins through to a long, lingering finish.

Grape

Tempranillo 75%, Mazuelo 15%, Garnacha 10%



Winemaker:	Javier Martinez de Salinas
Region:	Rioja
Sub region:	Rioja
Country:	Spain
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5163016A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork