



Ontañón Reserva 2015 DOCa Rioja

D.O.Ca. Rioja

VARIETIES:

95% Tempranillo 5% Graciano

Alcohol: 13,5 % Vol.

MACERATION:

Long maceration (more than 21 days), with controlled temperature between 24-28 degrees Celsius.

AGING TIME:

24 months in American & French oak barrel (used & new).

This wine is cherry red in color. The nose and palate are highly complex with notes of compote fruit punctuated by toasted spice notes and minerals from aging in high quality oak. The elegance found on the palate is the result of balanced acidity, astringency, and aromatic power, which contributes to a long and elegant finish.

TUOTTAJA	Ontañón
MAA / ALUE	Espanja - Rioja
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders : Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi
Kai Autio 0503525653 kai.autio@careliawines.fi