

Ontañón Rioja Reserva



Producer: Bodegas Ontañón
Winemaker: Rubén Pérez
Country of Origin: Spain
Region of Origin: Rioja
Grapes: Tempranillo 95%, Graciano 5%
ABV: 13%
Case Size: 6x75cl
Vintage: 2005
Closure Type: Cork



The One-Liner

Great depth of flavour and fruit - a beautifully structured wine to enjoy for years to come.

Tasting Note

Deep, dark fruit flavours combined with ample acidity, minerality and earthy notes. It has a fine structure and natural grape tannins to give good length and weight.

Producer Details

Raquel, Ruben, Leticia and Maria Pérez Cuevas are part of the 3rd generation of the Cuevas family to make wine in Rioja Baja. Their father, Gabriel, inherited parcels of vineyards just outside the town of Quel on the higher slopes of the Sierra de Yerga mountain range. He was determined to produce wine that embodied the region, where he believed some of the highest quality wines from Rioja are made, and soon acquired more vineyard in the area.

In The Vineyard

Reservas are only produced in years of exceptional quality - and from the most select vineyards. The Tempranillo is sourced from La Pasada, and the Graciano from La Montesa vineyard.

In The Winery

After a long maceration the wine spends 12 months in 60% American and 40% French oak (both used and new), followed by 24 months in bottle.

Awards & Press

2004 Vintage: Drinks Business / Rioja Masters 2013 - Bronze

2004 Vintage: Sommelier Wine Awards 2013 - Bronze

2004 Vintage: Decanter 2012 - Bronze

2004 Vintage: International Wine Challenge 2012 - Bronze

2005 Vintage: "There is a huge jump in age between the 2010 Crianza and the 2005 Reserva, which shows a completely different aromatic profile, with tertiary aromas making their appearance and the core of ripe black fruit lurking from behind. Still the quality level is quite similar, and it's more up to individual preferences. Drink 2014-2016. 89 Points" Luis Gutierrez, The Wine Advocate Issue 210

2004 Vintage: "Modern, fresh style with youthful crisp fruit. Some signs of development, with integrated oak." Decanter Awards issue, October 2012

2004 vintage: "...offers spicy dark cherries and black currant on the nose. The palate is very supple with

Food Recommendations

Drink this Reserva with lamb, roast pork or mushroom risotto.

creamy new oakDrink now - 2017. 88 points." The Wine Advocate, Issue 202, 31st August 2012

2004 Vintage: "This energetic red shows cranberry, liquorice and cedar flavours carried across the palate by racy acidity, weaving spice, tobacco and leafy notes over light, firm tannins. Drink now through 2016. 91 points." Thomas Matthews, Wine Spectator, 31st August 2012