



Bin No:  
1357

*Wine: Ondarra Graciano Tinto 2014 Vt*

*Country: Spain*

*Region: Rioja*

*Producer: Ondarra Vineyards*

*Vintage: 2014 Vt*

*Colour: Red*

*Grape Variety: 100% Graciano*

*Status: Still*

*Vegetarian - Vegan*

*Light/Full C (A is light, E is full-bodied)*

*abv: 13.5% - bottle size: 70cl*



### *Tasting Note*

*Balsamic aromas of mint and aniseed are accompanied by ripe fruit and hints of flower blossom and white pepper. Medium to full bodied, with a rich but elegant palate of black fruits, coffee and sweet spice with a soft finish.*

### *Winery information*

*Bodegas Ondarre, is based in Viana, a historic town 6 kilometres from Logroño, Rioja's capital. Founded in 1986 it has quickly become one of the standout producers in the region with its elegant and distinguishable style.*

*Their most acclaimed wines are their Reservas, which win top awards and critical approval every year. They attribute their success to the hard work in the vineyards and their continual investment into the winery and barrel stock. They use both French and American oak casks to help them obtain the incredible character in their wines. As well as their Reservas they produce a few thousand cases of a single varietal Graciano. A real rarity due to the low yielding nature of the vine.*

*Vineyard*

*The Graciano grapes are sourced from the left bank of the river Ebro. Here, the vineyards are made up of clay based soils with high iron and chalk content.*

### *Winemaking*

*The grapes were harvested at optimum maturity and then fermentated in temperature controlled vats at 28°C. The wine was aged 50% in new French oak and 50% in medium grain Missouri oak for a total of 12 months.*

### *Food Recommendation*

*At room temperature to accompany roast meats, game and mature cheese.*

