



Bin No:
1358

Wine: Ondarra Reserva Tinto 2011 Vt

Country: Spain

Region: Rioja

Producer: Ondarra Vineyards

Vintage: 2011 Vt

Colour: Red

Grape Variety: 75% Tempranillo, 15%, Mazuelo 10, Garnacha

Status: Still, Vegetarian - Vegan

Allergens: contains sulphates

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

abv: 14.0% - bottle size: 70cl



Tasting Note

Leather and spice of traditionally made Rioja on the nose. Smooth and subtle on the palate, with strawberries and vanilla ice cream sustained through to a long finish with well integrated tannins

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.

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.

Vineyard:

The vines are grown in clay based soils with a high iron and chalk content

Food Recommendation

At room temperature to accompany tender lamb cutlets, game - such as pheasant or partridge and mature cheese.

