

Ontanon Tempranillo Blanco DO Rioja

In 1988 a Rioja winemaker found a bunch of white grapes growing amongst the Tempranillo vines in his Murillo de Rio Leza estate in Rioja Baja. After several years investigation, the Consejo Regulador of Rioja accepted that this was a natural mutation of the usually red Tempranillo grape and approved it as a variety to be grown DOC Rioja. It is thought that just one generation separates the white and red versions of the grape - similar to white mutations of both Pinot Noir and Garnacha. Only a handful of growers in Rioja have Tempranillo Blanco vines. Bodegas Ontañón saw the potential of this grape and planted 15 ha in 2010. 2016 is the first vintage Tempranillo Blanco that Bodegas Ontañón have released.

The Tempranillo Blanco grapes are sourced from vineyards at around 600m altitude. They were harvested in early October - picked in the early morning and taken immediately to the winery. There they were slowly pressed to extract the must, and the seeds were separated from the must to maintain optimal aromas and flavours during the fermentation process. This occurs over a period of 14 days at controlled temperature. Following fermentation the juice spends two months on the lees.

On the nose intense tropical fruit aromas with hints of pineapple, white flower and citrus. The palate has texture, minerality and balance with ripe stone fruit characters, a hint of orange blossom, crisp acidity and a lengthy finish.

A good match for poultry, risotto and roasted vegetable dishes.

Producer: Bodegas Ontanon

Winemaker: Ruben Perez Cuevas

Country of origin: Spain

Region of Origin: Rioja

Grapes: 100% Tempranillo Blanco

ABV: 12.0%

Closure type: screwcap



