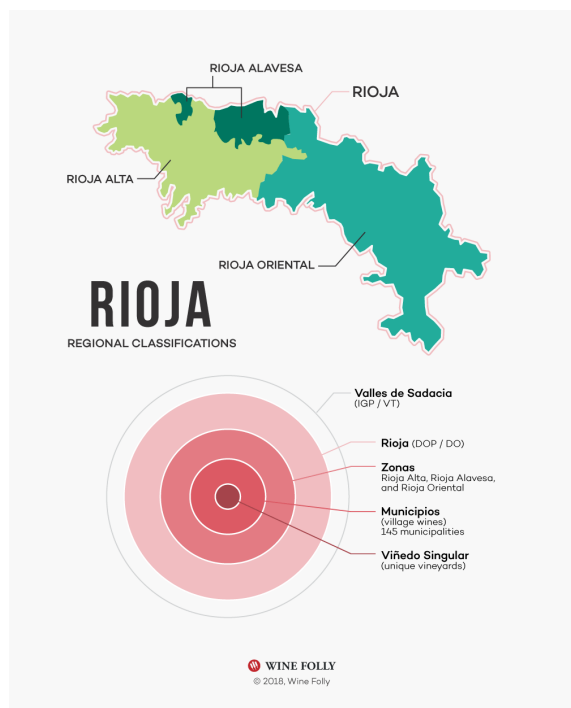


# THE BUTCHER'S POUR: BODEGAS ONTAÑÓN

October 2023



*"The village of Quel is where the family has its beginnings, and for centuries the village has been a benchmark for viticulture in Rioja Oriental; where we have been cultivating our vineyards for over 80 years"*

## **Bodegas Ontañón Akemi White... 2019**

100% Viura

*Tasting Notes: Picked in the early morning to conserve the aromatic freshness of the berries. This wine shows bright citrus flavors with fresh pineapple and crème brûlée. Made specifically to pair with sushi, but also pairs with poultry and paella.*

## **Rippa Dorri Verdejo... 2022**

100% Verdejo

*Tasting Notes: Hand selected from the oldest vineyards. The wine is yellow/green in color, and aromatics that jump out of the glass.*

*Great intensity of savory and herbal notes with hints of balsamic. Herbaceous fennel is complimented with white peach and citrus. This Verdejo balances good structure and shining acidity.*

## **Bodegas Ontañón Crianza... 2019**

90% Tempranillo 10% Garnacha

*Tasting Notes: Wines are cellared until they are ready to be consumed, but can still aged for a few more years. Rich ruby in color, the nose is generous with notes of black fruits and spices. The wine is fleshy on the palate, with balanced acidity and notes of blackberries and woods. Pair with roasted lamb or pork, cured meats, and game.*

## **Rippa Dorri Crianza... 2020**

100% Tempranillo

*Tasting Notes: Made with french and american oak, this wine is meant to stand up to bold flavors and compliment grilled meats. Intense complexity of blueberries and blackberries with woody spices; like vanilla and nutmeg, filled with hints of pastry and toffee.*