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BODEGA ONTAÑÓN, RIOJA, SPAIN hawksheadwines.co.uk



Rioja is one of the UK's favourite wines: its soft, appealing style, smooth oak and warming richness make it the perfect winter tippie. We are pleased to introduce Bodega Ontañón whose wines show great typicity, impressive quality and value for money.

Bodega Ontañón is a family-owned winery located in Rioja Baja. Its vineyards sit high in the Sierra Yerga Mountains outside of the township of Quel, which has been one of Rioja's outstanding winemaking centres for three centuries. Today, Raquel, Rubén, Leticia and María Pérez Cuevas are part of the fifth generation of the Pérez Cuevas family to carry on the tradition of grape growing in this southern part of Rioja.

Rioja Baja is known to be the hottest and driest of the three winemaking regions in Rioja and is the sub-region most strongly influenced by the Mediterranean climate, often resulting in fuller-bodied wines. Bodega Ontañón however, benefits from its higher elevation, where there is a substantial diurnal shift and the soil is less fertile and more varied in composition, producing much lower yields and fruit of particular interest. Their wines are among the finest from the region; showing an elegant fruity character, natural delicate acidity, balance and minerality.

Enjoy the wines of Bodega Ontañón with **FREE DELIVERY** when you include any six of the featured wines as part of a twelve bottle order. Simply enter the code '**ONTANONFREE**' at our online checkout, and click 'check code'. Save £3 a bottle on the 93 point (Wine Enthusiast Magazine) Reserva or save even more and try them all with our Six-Bottle Sampler Case.



SL48022 Bodega Ontañón Rioja Crianza 2013, 13%

£8.95

Produced from 40 year old vines grown on the slopes of the Sierra Yergas. A blend of 90% Tempranillo and 10% Garnacha, the wine has spent 12 months in American and French oak barrels (both used and new), followed by a further 12 months in bottle prior to release. Complex notes of balsamic, truffle and some mineral tones complement a core of black fruits. It is balanced, savoury and full of fruit. Pair with cheese, ham and patés. Drink over the next 3-5 years.



SL45335 Bodega Ontañón Reserva 2005, 13%

Was £13.95 Now £10.95

93 Points, Editor's Choice - Wine Enthusiast Magazine

A blend of 95% Tempranillo and 5% Graciano, the wine has spent 24 months in American and French oak barrels (used and new) and 24 months in bottle prior to release. Not made every year, 2005 was an excellent vintage and offers superb value - one to buy before it's gone! *"The wine is ruby red with brilliant violet hues. Its aroma is highlighted by notes of ripe red fruits showcasing raspberries and fresh strawberries.*

There is a touch of spice and pronounced floral notes. On the palate the wine is soft and smooth with balanced tannins and acidity. Refreshing and lively, it can be drunk on its own or pairs well with roasted chicken, grilled salmon, and pork tenderloin. 93 points" - Wine Enthusiast Magazine. We found the wine also possesses nuances of vanilla, coffee and toasted oak spice. Enjoy now until 2020.



SL45492 Bodega Ontañón Gran Reserva 2005, 13%

£19.95

A blend of 95% Tempranillo and 5% Graciano the wine spent 36 months in American and French oak and a further 36 months in bottle before release. The wine is deep, dark and intense. Aromas and flavours of red cherry and plum intertwine with notes of vanilla spice, cacao, toasted oak and fresh tobacco. Rich yet elegant with a great freshness and persistence. Enjoy with roast game birds. Drink now until to 2025.



Pictured: Leticia Perez-Cuevas

BODEGA ONTAÑÓN SIX-BOTTLE SAMPLER CASE SL48001 - £79.00

SAVE A TOTAL £14.65 WHEN PART OF A TWELVE BOTTLE ORDER!

Contains: 2 x Crianza 2 x Reserva 2 x Gran Reserva