

BODEGAS ONDARRE, RIOJA

Rioja is the leading wine region of Spain producing predominantly red wines in the north of the country.

When in the 1880's phylloxera struck in the Bordeaux region many of its vignerons crossed the border into Spain, bringing their winemaking skills. They set out to serve mainly the needs of the French market with wine made in Rioja according to French methods; the "barrica", identical to the Bordeaux barriques of 225L, was introduced to mature the wines for 2 to 3 years and is still used in Rioja to this day.

Bodegas Ondarre, whose winery is in Ivan 10KM from Logrono, the Riojas capital, has all the advantages of a bodega which was conceived and designed with a new philosophy, and equipped with the very latest vinification equipment, housed in spacious, tastefully designed buildings.

The whole process of production and ageing, from the arrival of the grapes at the winery through to the extraction of the must, its fermentation at low temperatures and the selection of locally-produced yeasts, is carried out with the most advanced equipment while maintaining a respect for well-tryed, traditional methods and the old wisdom of the 'bodegueros' of the Rioja which have given such fame and prestige to the wines of the region.

Bodegas Ondarre is, without doubt, one of the most modern bodegas in the Rioja, rivalling the most advanced in the world.



RIOJA CRIANZA "RIVALLANA"

Grapes 80% Tempranillo ,10% Garnacha, & 10% Mazuela/Graciano

Vinification: In temperature controlled stainless steel tanks using using carefully selected yeasts.

Ageing: 18 months in American and French oak barriques

Colour: Deep red.

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

Taste: Powerful fruit aromas well-combined with hints of oak ageing. On the palate it reveals concentrated, ripe fruit flavours and good structure.

Ondarre/Prod. Inf. Rioja Rivallana Crianza