

# 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 Viana 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-trying, 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.



## **ONDARRE CAVA BRUT**

Grapes: 100% Viura

Harvest: Picked early to ensure good fruit texture

Winemaking: Vinification in stainless steel vats. Temperature controlled at 14 - 16C. Specially selected yeasts were used for their aromatic power. Second fermentation took place in bottle with selected yeast. The bottles were stored horizontally. Disgorging took place after 14 months.

Colour: Straw with greenish tinges.

Residual Sugar: 9 grams per litre

Alcohol: 11.5%

Serve: Chilled as an aperitif or with fish dishes.

Taste: Apples, nut and marmite on the nose. A lively mousse, refreshing and green apple on the finish.

Ondarre/Prod.Inf. Cava Brut