

MONTECILLO

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



WINE-MODERATION.COM
Art. 22. P. 1.º y 2.º
WINE ONLY APPRECIATED IN MODERATION

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22 BARRICAS GRAN RESERVA 2011

A wine intended to emulate the traditional manner in which our founder made wines at the end of the 19th Century. It represents the essence of four different parcels planted with old vines of various black grape varieties, seeking to imitate the traditional vineyards of Rioja in which grape vines of different varieties were mixed.

Tempranillo, Graciano, Garnacha and Mazuelo are vinified and transferred to separate barrels, coming together harmoniously during long bottle ageing. The final blend is of 6,600 individual bottles.

VINTAGE

2011. Excellent.

GRAPE VARIETIES

50% Tempranillo, 30% Graciano, 15% Garnacha y 5% Mazuelo.

ORIGIN

Vineyards in Fuenmayor, Navarrete, Medrano and Huércanos (Rioja Alta). Bush trained, dry-farmed vines. Ferrous-clay soils with stones and sand. Very low yields, under 3,500 kg/ha. The four estates have an average age of more than 45 years.

ORIGIN

D.O.Ca. Rioja.

CRAFTING & AGEING

Each variety is harvested separately by hand at its ideal moment in crates with meticulous selection in the vineyard. Vatting at low temperature in small tanks, where the following takes place: bleeding off of the must to concentrate it, pre-fermentative and post-fermentative maceration, with a total of 30 days' skin contact. Malolactic fermentation takes place in underground cement tanks. Aged for 32 months in barrels made from extremely finely grained Allier and Tronçais French oak. It is bottled and celled for at least 48 months to be rounded off in complete peace and serenity.

AWARDS

94 points (Highly Recommended) · Decanter (v. 2010).

93 points · International Wine Challenge (v. 2010).

91 points · The Wine Advocate, Robert Parker (v. 2010).

92 points · Anuario de Vinos - El País (v. 2010).

90 points · James Suckling (v. 2010 and v. 2011).

Gold Medal · Mundus Vini (v. 2010).

SENSORY EVALUATION

LOOK: Very clean. An expressive cherry red, it has a great depth of colour with an intensely coloured rim.

AROMA & PALATE: An aromatic explosion of spices and mineral notes, fresh, lively and intense on the nose. Black plums and blueberry compote appear after aeration. On the palate it is silky with elegant, impetuous tannins, with a good level of acidity wrapped in fleshy fruit.

SERVING & FOOD PAIRING

The perfect accompaniment to Mediterranean cuisine. Serve at 16-20°C.

ANALYSIS

Alcohol: 13.5% v/v

Residual sugar: 1.7 g/l

Acidity: 5.6 g/l

pH: 3.53 g/l