



# MONTECILLO

CASA FUNDADA EN FUENMAYOR

*Rioja*



WINE IN MODERATION  
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## MONTECILLO WHITE BARREL FERMENTED 2020

### VINTAGE

2020. The growth cycle was complicated by fungal diseases during the spring and at the start of summer. Thanks to stringent controls and exhaustive treatments in our vineyards, the grapes ripened correctly with a balanced production.

### GRAPE VARIETIES

36% Viura, 32% Tempranillo Blanco and 32% Sauvignon Blanc.

### ORIGIN

D.O.Ca. Rioja, Rioja Alta.

### CRAFTING & AGEING

Production limited to 20,500 750ml bottles.

The Viura comes from vines of more than 60 years of age situated at more than 600m altitude in the Rioja Alta. They have small berries, with thick, leathery skins, which hide a multitude of aromatic compounds. The Tempranillo Blanco is cultivated in more clayey soils and the Sauvignon Blanc comes from parcels in the fresher, most easterly part of the D.O. at more than 700 metres altitude. Harvested by hand at optimum ripeness. Each varietal is vinified completely independently.

Destemming and subsequent vatting. Long maceration at a low temperature in contact with the skins to extract all the primary aromas. Very gentle pressing. Alcoholic fermentation in egg-shaped flexitanks at a very low temperature. Racking to new, gently toasted Allier French oak barrels to complete fermentation process. Due to the characteristics of the year, we sought to respect the natural acidity in the grapes, and did not carry out MLF. Battonage took place every two days for the three varieties over five months to

increase sweetness and volume in the mouth. Once this process has been completed, various tastings are carried out to define the final blend.

### SENSORY EVALUATION

**LOOK:** Bright pale yellow with lemon highlights. Shows great density when the glass is swirled.  
**AROMA & PALATE:** Nose of great expression and vibrancy. The fruit dominates the scene with passion fruit and grapefruit appearing first, followed by white flowers and citrus. After a few minutes, the sweet oak and notes of patisserie complement it perfectly. Broad, it has a silky, glycerine texture on the palate with great volume. It is very persistent thanks to the balance that it shows between acidity and sweetness. It has a long fruity aftertaste with noticeable sweet notes of fruit.

### SERVING & FOOD PAIRING

A very versatile wine in terms of food pairing due to its extraordinary complexity. A white wine with character, ideal for pairing with a great range of dishes, from fish and foie gras to meats, mature cheeses and even Iberian charcuterie. It has a great ageing potential, allowing it to evolve and last in the bottle.

Serving temperature:

11°C - 13°C. To perceive the full range of aromas we recommend opening the bottle a few minutes prior to serving the wine to allow it to show its full aromatic potential.

### ANALYSIS

Alcohol: 13% v/v  
Residual sugar: 1.5 g/l  
Acidity: 5.5 g/l  
pH: 3.53