

DESDE 1870

# MONTECILLO

CASA FUNDADA EN FUENMAYOR

*Rioja*



WINE IN MODERATION  
CHOOSE | SHARE | CARE

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## EDICIÓN LIMITADA 2015

We take the greatest care in selecting the grapes to make Montecillo's most contemporary and at the same time, most timeless wine. Our Edición Limitada is an expression of eternal and authentic Rioja. It is the alliance of two ancestral varieties - Tempranillo and Graciano - offering forth an extraordinary wine of which we only produce 43,268 750ml bottles and 5,054 magnum bottles, each signed by our chief winemaker, Mercedes García.

### VINTAGE

2015. Classified as very good, the growing cycle was fairly average with very favourable weather, which helped minimise pests and diseases. It is worth highlighting the early ripening of the vines, and that harvest was less staggered than in previous years, with parcels throughout Rioja ripening all around the same time.

### GRAPE VARIETIES

70% Tempranillo and 30% Graciano.

### ORIGIN

D.O.Ca. Rioja. The estate that provides the Tempranillo grapes for this unique wine is located on one of the highest hills in Fuenmayor. More than 40 years old, it is dry-farmed and bush trained, with predominately sandy, pebbly soils. Light levels are high due to the altitude, helped by fresh breezes in summer. The Graciano comes from the Rioja Baja, on this occasion we select a high altitude estate with steep slopes in the Pradejón area for the lower alcohol levels it gives

### CRAFTING & AGEING

Fermented in small stainless steel tanks, with constant pumping-over. Malolactic fermentation in underground cement tanks. The wines were aged separately in barrels, of which 100 were 60% French oak and 40% mixed, for 25 months. After a final racking the final blend was made and they spent another five months together as a "harmonious blend" in the barrel. This was followed by at least two years in bottle before release.

### AWARDS

94 pts HR · DECANTER (v. 2010 and 2011).  
93 pts · Tim Atkin MW (v. 2015)  
90 points · James Suckling (v. 2013).  
90 points · Wine Spectator (v. 2011).  
Silver Medal · Bacchus (v. 2013).  
Silver Medal · IWSC (v. 2014).

### SENSORY EVALUATION

LOOK: Cherry red with a very deeply coloured blue rim, showing great density and amplitude upon swirling.

AROMA & PALATE: Very fruity on the nose, with notes of liquorice and redcurrant underscored by subtle hints of cinnamon and juniper. Rounded and full-bodied in the mouth, with a glycerine texture. Powerful attack, with noticeably seductive tannins and a freshness that sustains it through the palate, making it long and enjoyable. The black fruit and fragrant notes of oak return again on the finish.

SERVING & FOOD PAIRING Red meat, game, well-cured charcuterie, gourmet dishes and haute cuisine. Serving temperature: 18°C.

### ANALYSIS

Alcohol: 13.5% v/v  
Residual sugar: 1.6 g/l  
Total acidity: 5.6 g/l  
pH: 3.43l