



MONTECILLO

CASA FUNDADA EN FUENMAYOR

Rioja



WINEinMODERATION
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RESERVA 2014

More than one hundred and fifty years after its foundation, Bodegas Montecillo continues to demonstrate its commitment to excellence, making the highest quality wines vintage after vintage. Montecillo Reserva is an honest Rioja, made in an extraordinary way, which combines intensity and aromatic finesse with an opulent body. The 2013 vintage of this wine was selected as number 25 in the prestigious list of top 100 wines in the world 2020 that is made by Wine Spectator every year.

VINTAGE

2014. Qualified as Good in the D.O Ca Rioja. The rainfall that occurred just before harvest affected the health and correct ripening of the grapes and we had to carry out work in the vineyard to achieve the best quality. In our case, the exhaustive selection meant that we made 30% less than usual, rejecting fruit from vines with damage to the skins, or uneven ripening of the grapes.

GRAPE VARIETIES

92% Tempranillo and 8% Mazuelo.

ORIGIN

D.O.Ca. Rioja, Rioja Alta. The Tempranillo vineyards are located in Fuenmayor, Cuzcurrita, Huércanos, and Hormilla. They are an average of 30 years old, dry-farmed and bush trained. Different types of soil, the majority of which are calcareous-clay and low in organic material. The Mazuelo comes from Medrano, which has sandy soil with a greater concentration of organic material, good drainage and is more than 50 years old.

CRAFTING & AGEING

Each varietal is harvested and vinified separately. 8% of the Tempranillo must is bled-off, to concentrate it. Pre-fermentative maceration of three days in an inert atmosphere of dry ice. Alcoholic fermentation at 26-°C and one week's post-fermentative maceration with the skins. The Mazuelo ferments in conventional small, stainless steel tanks. It is subsequently devatted using gravity and malolactic fermentation takes place in underground cement tanks. Ageing in French and American oak

barrels (65% - 35%), 24 months in the case of the Tempranillo and 22 months for the Mazuelo. The final blend is made just before bottling and after this, it spends at least two years reductively ageing in the bottle before its release to market.

AWARDS

Nº 25 in the World's Top 100 Wines in the World 2020 and 92 points · Wine Spectator (2013 v.)
91 points · Tim Atkin MW, Rioja Report 21 (2014 v.)
91 points · Guía Repsol (2012 v.)
90 points · Guía Gourmets (2012 v.)
Gold Medal · Concours Mondial de Bruxelles (v. 2011).
92 points · James Suckling (v. 2011).
90 points · Wine Advocate (2010 v.)

SENSORY EVALUATION

LOOK: Clean, bright and expressive ruby red of medium-high intensity with great fluidity in the glass.

AROMA & PALATE: A noble nose, elegant and evolving. Firstly, notes of fine oak appear, mahogany and bay leaf, followed by red fruit compote mixed with mineral notes. It is silky on the palate, with perfectly polished and velvety tannins. Exquisite acidity, which envelops the notes of oak and ripe fruits in a very balanced ensemble. A long finish of pure enjoyment.

SERVING & FOOD PAIRING

The perfect accompaniment to meat dishes, charcuterie, mature cheeses and stews. Serving temperature: 16°C - 18°C.

ANALYSIS

Alcohol: 13.5% v/v
Residual sugar: 1.6 g/l
Acidity: 5.6 g/l
pH: 3.55