ALBARIÑO 2019

In the second half of the 19th Century, a handful of enthusiasts explored production methods in Bordeaux and set about replicating them, thus creating modern Rioja. One of these visionaries was Celestino Navajas, the founder of our winery. Today - almost 150 years after its foundation - Bodegas Montecillo has built upon this visionary character to travel outside Rioja, offering a carefully curated selection of the most fashionable grape varietals and finest wines.

VINTAGE
2019. The vintage was defined by favourable weather, with many hours of sunlight and not too much rain, which lead to excellent health.

GRAPE VARIETY
100% Albariño.

ORIGIN
D.O. Rías Baixas.

CRAFTING & AGEING
40-year old bush vines cultivated in a privileged area of El Salnés, near to the town of Cambados and the Atlantic coast. Hand harvested. Maceration with the skins in small tanks at a controlled temperature over 4 days, prior to a gentle pressing and gentle fermentation at 16ºC over three weeks. Once the wine has been assembled, expert and delicate work with the lees takes place to give the wine depth and presence on the palate. A very noble grape variety that reaches its peak expression after three months rest in bottle prior to its release to market.

SENSORY EVALUATION
LOOK: Bright straw yellow with green highlights.
AROMA & PALATE: Very elegant and intense on the nose; the notes of ripe apricot stand out, along with white flowers and some pear enveloped in a very attractive salinity. On the palate it is broad and fresh, with intense notes of stone fruits. Unctuosity and sweetness from work with the lees, and the long, fruity finish that is typical of the variety. A long aftertaste with a pleasant saline flavour that envelops it all.

SERVING & FOOD PAIRING
The clean flavours of Albariño are very versatile and partner well with typical local dishes such as Galician style octopus or scallops. It is ideal with white meats and vegetables or seafood, clams, oysters and oven-baked fish. Serving temperature: 9ºC - 12ºC.

ANALYSIS
Alcohol: 12.5% v/v
Residual sugar: 2.1 g/l
Acidity: 6.5
pH: 3.55