

# VIÑA MONTY GRACIANO 2019

A LEGEND, REBORN. A STORY BASED ON KNOWLEDGE OF THE NATURE THAT SURROUNDS US. THE RESULT OF THE SELECTION OF EXCEPTIONAL PARCELS, OF METICULOUS STUDY OF THE TERROIR AND EXHAUSTIVE WORK BY OUR WINEMAKER, MERCEDES GARCÍA RUPÉREZ. A 100% GRACIANO RESERVA WINE TO SURPRISE AND ENJOY. OUR VIÑA MONTY GRACIANO RESERVA HAS ESTABLISHED ITSELF AS A BENCHMARK WINE IN THE REGION.

## VINTAGE 2019.

VINTAGE RATED AS EXCELLENT. MARKED BY A DRY AND NOTABLY WARM YEAR, THE VEGETATIVE CYCLE DEVELOPED SMOOTHLY, WITH NO SIGNIFICANT ISSUES, RESULTING ON EXCEPTIONAL GRAPE HEALTH. YIELDS WERE REDUCED DUE TO THE HIGH TEMPERATURES, WHICH IN TURN, INCREASED THE PHENOLIC CONCENTRATION OF THE BERRIES. IN THE CLOSEST DAYS TO HARVEST, HEAVY STORMS AFFECTED SOME AREAS, PARTICULARLY IN RIOJA ALTA. HOWEVER, THANKS TO SKILLED VINEYARD MANAGEMENT AND THE LIGHT CROP LOAD, THE VINES CONTINUED TO EVOLVE UNDER OPTIMAL CONDITIONS.



100% GRACIANO.



THIS GRACIANO GRAPE COMES FROM TWO ESTATES. THE FIRST IS LOCATED IN RIOJA ALTA, SPECIFICALLY IN CENICERO, ON A SUN-FACING HILLSIDE AT 440 METERS ABOVE SEA LEVEL. THE SECOND VINEYARD LIES IN RIOJA ORIENTAL, NEAR A BEND OF THE EBRO RIVER, AT AN ALTITUDE OF 360 METERS, WITH A DISTINCTLY MORE MEDITERRANEAN CLIMATE.



THE GRAPES FROM EACH PLOT FERMENTS SEPARATELY IN SMALL-CAPACITY, TRUNCATED CONE-SHAPED TANKS TO PRESERVE AS MUCH AROMA AS POSSIBLE. LONG MACERATIONS ARE CARRIED OUT IN BOTH TANKS, LASTING 23 DAYS IN FULL CONTACT WITH THE SKINS. MALOLACTIC FERMENTATION TAKES PLACE IN UNDERGROUND CONCRETE VATS.



WORLD'S BEST  
Sommeliers'  
SELECTION  
2026



AGED FOR 30 MONTHS IN FRENCH OAK AND MIXED OAK BARRELS (50% NEW OAK), WITH A MEDIUM TOAST TO ENHANCE COMPLEXITY.



AFTER BOTTLING, THE WINE RESTS FOR 32 MONTHS IN THE WINERY'S UNDERGROUND CELLARS.



**|COLOR|** STRIKING DEEP PURPLE-RED COLOR, WITH GREAT INTENSITY AND BRIGHTNESS.

**|AROMA|** A CLEAR EXPRESSION OF SINGLE-VARIETAL GRACIANO, HIGHLIGHTING BLACK FRUIT WITH NOTES OF WOOD AND BLACK LICORICE. A SUBTLE AND ELEGANT WINE, WITH HINTS OF CINNAMON, MAHOGANY, AND TOBACCO IN THE BACKGROUND.

**|TASTE|** FRESH ON THE PALATE, WITH RIPE FRUIT REMAINING THE PROTAGONIST OVER THE WOOD, ACCOMPANIED BY ENVELOPING ACIDITY, CREATING A HARMONIOUS AND ENJOYABLE EXPERIENCE.

## ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
13.6% v/v	1.6 g/l	5.8 g/l	3.48



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WINE MODERATION  
CHOOSE | SHARE | CARE