

MONTECILLO BLANCO 2024

A UNIQUE AND DISTINCTIVE WHITE WINE. VIURA, TEMPRANILLO BLANCO AND SAUVIGNON BLANC ARE MADE SEPARATELY IN NEW FRENCH OAK BARRELS. SIX MONTHS' OF LEES CONTACT GIVE IT A CREAMY TEXTURE AND GREAT BODY ON THE PALATE. THE FRUIT OF MORE THAN 150 YEARS OF EXPERIENCE AND KNOW-HOW.

VINTAGE 2024.

[GOOD] CONTROL AND EXHAUSTIVE TREATMENTS IN OUR VINEYARDS TO PREVENT FROM POSSIBLE ATTACKS, THE GRAPES RIPENED CORRECTLY AND BALANCED PRODUCTION. AS A RESULT, HEALTHY GRAPES WITH GOOD ACIDITY AND FRESH FRUIT AROMAS.



VIURA 34%, SAUVIGNON BLANC 36%, TEMPRANILLO BLANCO 30%.



[VIURA] COMES FROM VINEYARDS OVER 60 YEARS OLD LOCATED AT MORE THAN 600 MTS IN RIOJA ALTA, PLANTED IN GOBLET ON HILLS OF CALCAREOUS CLAY, WITH BOULDERS. THEY LOOK LIKE SMALL BERRIES OF THICK AND TANNED SKIN, WHERE A MULTITUDE OF AROMATIC COMPOUNDS ARE HIDDEN.

[TEMPRANILLO BLANCO] IS A MORE MATURE AND LESS PRODUCTIVE VARIETY, GROWN ON MORE CLAYEY SOIL.

[SAUVIGNON BLANCO] COMES FROM PLOTS IN THE COOLER AND MORE EASTERN AREA OF THE D.O. AT MORE THAN 700 METERS ABOVE SEA LEVEL.



EACH VARIETY IS MADE INDEPENDENTLY. DESTEMMING AND SUBSEQUENT VATTING. LONG MACERATIONS AT LOW TEMPERATURE IN CONTACT WITH THEIR SKINS TO EXTRACT ALL THE PRIMARY AROMAS. VERY GENTLE PRESSING. THE FIRST PART OF THE ALCOHOLIC FERMENTATION TAKES PLACE IN RAW CONCRETE TANKS AT A VERY LOW TEMPERATURE TO FAVOR THE AROMATIC CONCENTRATION AND EXPRESSIVENESS OF EACH VARIETY.



DESDE 1870

MONTECILLO
BODEGA CENTENARIA

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA



THE PARTIALLY FERMENTED WINE IS RACKED TO NEW AND SEMI-NEW FRENCH ALLIER OAK BARRELS WITH A VERY SOFT TOASTING TO FINISH THE FERMENTATION PROCESS. DUE TO THE CHARACTERISTICS OF THE YEAR, THE NATURAL ACIDITY OF THE GRAPES WAS RESPECTED, NOT CARRYING OUT MALOLACTIC FERMENTATION. AN EXHAUSTIVE BATTONAGE IS MADE EVERY TWO DAYS ON THE THREE VARIETALS FOR 6 MONTHS TO PROMOTE SMOOTHNESS AND VOLUME IN THE MOUTH.



[COLOR] PALE YELLOW COLOR WITH LEMONY GLINTS.

[AROMA] PREDOMINANT NOTES OF WHITE FLOWERS, AS IT AERATES, NOTES OF STONE FRUIT AND BALSAMIC AROMAS APPEAR WITH A BACKGROUND OF DELICATE SWEET NUANCES.

[TASTE] POWERFUL, UNCTUOUS AND VIBRANT PASSAGE. THE COMPLEXITY OF THE WINE IS SHOWN ALONG THE COURSE WHERE WHITE FRUIT AND MINERAL NOTES ARE SHOWN. IN THE AFTERTASTE, THE OAKY AROMAS ARE THE MAIN CHARACTER, BRINGING THAT ELEGANT AND WELL-BALANCED ENDING.

ANALYSIS

[ALCOHOL]	[RESIDUAL SUGAR]	[TOTAL ACIDITY]	[pH]
13% v/v	1.5 g/l	5.62 g/l	3.42



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WINE IN MODERATION
CHOOSE | SHARE | CARE