

MONTECILLO

EDICIÓN LIMITADA 2019

OUR WINEMAKER'S MOST PERSONAL AND INTUITIVE WINE, A MASTERFUL INTERPRETATION AND REVIVAL OF MORE THAN 150 YEARS OF HERITAGE. TWO ANCESTRAL VARIETIES - TEMPRANILLO AND GRACIANO - BLENDED TOGETHER TO OFFER THE MOST MODERN RIOJA WINE FROM THE THIRD OLDEST WINERY IN THE DOCA. RIOJA. INTENSE AND OPULENT, WITH A GREAT EXPRESSION OF FRUIT AND SURPRISING BALANCE. PURE ELEGANCE AND DARING.

VINTAGE 2019.

|EXCELLENT| A VINTAGE MARKED BY A VERY POSITIVE VEGETATIVE CYCLE THAT RESULTED IN OPTIMAL RIPENING OF THE GRAPES, THANKS TO THE EXCELLENT SANITARY AND VEGETATIVE CONDITION OF THE VINEYARD AND THE CONDITION OF THE BUNCHES, WHICH WERE LOOSE, WELL AERATED AND ACCOMPANIED BY THE MODERATE VIGOR OF THE PLANTS. THE RESULT WAS WINES WITH EXTRAORDINARY TANNIN RIPENESS, HIGH POLYPHENOLIC CONTENT, MARKED STRUCTURE AND INTENSE COLOR. EXCELLENT WINES FOR THE PRODUCTION OF LONG AGING WINES.



TEMPRANILLO 68 % AND GRACIANO 32 %.



|TEMPRANILLO| THE ESTATES ARE LOCATED IN ONE OF THE HIGHEST HILLS IN FUENMAYOR (LOS BLANCOS AND LOS LLANOS). MORE THAN 40 YEARS OF AGE, THE VINEYARDS ARE DRY-FARMED AND BUSH TRAINED, WITH PREDOMINATELY SANDY SOILS WITH PEBBLES. LIGHT LEVELS ARE HIGH DUE TO THE ALTITUDE, HELPED BY FRESH BREEZES IN SUMMER. THESE ESTATES PRODUCE NO MORE THAN 4,000 KG/HA. FOR THE SECOND TIME IN THIS VINTAGE, A VINEYARD LOCATED IN BADARÁN (ARIJAS) WITH A TINTA DE TORO CLONE WAS SELECTED TO CO-FERMENT WITH THE GRAPES FROM THE FUENMAYOR.

|GRACIANO| THIS GRAPES COMES FROM THE RIOJA ORIENTAL, IN THE TUDELILLA AREA, EXCEPTIONAL RIPENING HAS GIVEN US GRAPES WITH THE HIGHEST EXPRESSION OF TANNIN AND COLOR, TOGETHER WITH EXQUISITE ACIDITY.



DESDE 1870

MONTECILLO
BODEGA CENTENARIA

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA



WITH AN APPROXIMATE DIFFERENCE OF 15 DAYS BETWEEN THEM, THE TWO VARIETALS ARE HARVESTED BY HAND, FERMENTING IN SMALL CAPACITY STEEL TANKS, WITH CONSTANT PUMPING OVER. MALOLACTIC FERMENTATION TOOK PLACE IN UNDERGROUND CONCRETE TANKS.



AGED SEPARATELY FOR 20 MONTHS IN OAK BARRELS (MIXED 85% AND FRENCH 15%) WITH 60% OF NEW BARRELS IN TOTAL. AFTER A FINAL RACKING, WE MAKE THE FINAL ASSEMBLY AND THEY RETURN TO THE BARREL FOR 6 MONTHS AS A "HARMONIOUS ASSEMBLAGE" TO BE TAMED.



AFTER BOTTLING, THE WINE IS AGED FOR AT LEAST 2 YEARS BEFORE BEING RELEASED ON THE MARKET.



|COLOR| DEEP CHERRY RED IN COLOR WITH BLUISH HUES ON THE RIM.

|AROMA| A FRUITY, LIVELY NOSE, WITH A GREAT SENSATION OF MAHOGANY, MINERALITY AND A MARKED BACKGROUND OF TOFFEE.

|TASTE| A FULL-BODIED WINE WITH A GREAT AGING POTENTIAL. RIPE FRUIT AND NOTES OF PLUM AND BLACK LICORICE. ELEGANT AND LONG AFTERTASTE.

ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
14 % v/v	1,5 g/l	5,72 g/l	3,60



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WINE MODERATION
CHOOSE | SHARE | CARE