## MONTECILLO GRAN RESERVA SELECCIÓN ESPECIAL 1991

WINES THAT ARE AUTHENTIC ENOLOGICAL GEMS AND LIVING HISTORY OF OUR WINERY. IN OUR UNDERGROUND CELLARS RESTS THIS COLLECTION OF HISTORIC VINTAGES DATING BACK TO 1926. PRODUCED EXCLUSIVELY IN THOSE EXCEPTIO-NAL VINTAGES THAT OFFER WINES WITH AN IMPRESSIVE AGING POTENTIAL.

1991 IS REMEMBERED AS THE YEAR IN WHICH RIOJA BECAME THE FIRST SPAIN DESIGNATION OF ORIGIN TO EARN THE HIGHER "QUALIFIED" STATUS.

## VINTAGE 1991.

VERY GOOD SPRING RAINS ENSURED THE DEVELOPMENT OF THE VINES DURING THE FIRST PHASES OF THE CYCLE. GOOD TEMPERATURES IN SUMMER ENABLED THE GRAPES TO RIPEN FULLY, WITH THE HARVEST TAKING PLACE IN MID-OCTOBER.



100% TEMPRANILLO.

-0-	
~	Yn
	47
	N/

THE GRAPES CAME FROM A SELECTION OF THE BEST PARCELS WITH VERY LOW YIELDS (3,800 KG/HA) IN THE FUENMAYOR AREA.

TRADITIONALLY HARVESTED BY HAND IN THE GRAPE HODS KNOWN AS COMPORTONES. ALCOHOLIC FERMENTATION IN TEMPERATURE-CONTRO-LLED (78-82°F) STAINLESS STEEL TANKS, WHERE THE WINE MACERA-TED ON ITS SKINS FOR MORE THAN 25 DAYS. MALOLACTIC FERMENTATION TOOK PLACE IN UNDERGROUND CEMENT TANKS.



COLECCIÓN HISTÓRICA GRAN RESERVA SELECCIÓN ESPECIAL

CIÓN FAMILIAR DESDE 1870

Bodegas Monteeille

COLECCIÓ

HISTÓRIC



MONTECILLO BODEGA CENTENARIA

Rioja DENOMINACIÓN DE ORIGEN CALIFICADA

THIS GRAN RESERVA SPENT 46 MONTHS AGING IN AMERICAN AND FRENCH OAK BARRELS.

AFTER BOTTLING, THE WINE RESTED FOR A MINIMUM OF 10 YEARS IN THE WINERY'S UNDERGROUND CELLARS BEFORE ITS RELEASE.

COLOR AN INTENSE RUBY-GARNET COLOR. THE RIM SHOWS SIGNS OF DEVELOPMENT WITH ORANGE TONES.

AROMA VERY INTENSELY AROMATIC NOSE, WITH HINTS OF RESI-NOUS WOOD, TOUCHES OF TRUFFLE, SALINE AND IODINE NOTES. HINTS OF DATES AND GAME APPEAR WITH TIME. A VERY CHANGEABLE AND COMPLEX WINE, WHICH OPENS UP TO SHOW NEW AROMAS WHEN AERATED. TASTE ON THE PALATE IT IS SMOOTH AND AGILE, WELL STRUCTURED, WITH A GOOD LEVEL OF ACIDITY. NOTES OF STEWED FRUIT, WITH MINERAL AND EARTHY NUANCES, AND A BROAD FINISH WHERE THE NOTES OF FRUIT COMPOTE RETURN.

ANALYSIS			
ALCOHOL]	RESIDUAL SUGAR	[TOTAL ACIDITY]	[pH]
13 % v/v	1.7 g/l	5.32 g/l	3.3



