

MONTECILLO GRAN RESERVA SELECCIÓN ESPECIAL 2001

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 EXCEPTIONAL VINTAGES THAT OFFER WINES WITH AN IMPRESSIVE AGING POTENTIAL.

2001, THE INAUGURAL VINTAGE OF A NEW MILLENNIUM AND A YEAR THAT NOW FORMS PART OF THE HISTORY OF RIOJA DUE TO ITS EXCEPTIONAL QUALITY. THE AVERAGE LEVELS OF THE ANALYTIC DATA ARE UNDOUBTEDLY THE HIGHEST SEEN TO DATE, HIGHER EVEN THAN THOSE OF ICONIC VINTAGES SUCH AS THAT OF 1994.

VINTAGE 2001.

|EXCELLENTE| THE TEMPERATURES WERE MILD IN THE WINTER AND EXCEPTIONALLY HIGH DURING CERTAIN PERIODS OF THE SPRING, REACHING 40°C (104°F) IN MAY AND JUNE. THIS LED TO SOME MOMENTS OF HYDRIC STRESS IN VINEYARDS ON CLAY SOILS. THERE WAS VERY LITTLE IN THE WAY OF FROST OR HAILSTORMS. THE GRAPES OF THE VINTAGE WERE VERY CONCENTRATED AND WITH A GREAT RELATIONSHIP BETWEEN THE SKIN AND PULP, WITH VERY HOMOGENOUS QUALITY, WHICH TRANSLATED INTO WINES WITH EXCELLENT LEVELS OF TANNIC CONCENTRATION, ALCOHOL LEVELS AND ACIDITY.



90% TEMPRANILLO AND 10% GRACIANO.



MADE USING GRAPES FROM VINES OF MORE THAN 40 YEARS OF AGE, WITH YIELDS OF 4,700KG/HA. A SMALL VINEYARD PLANTED IN THE AREA BETWEEN FUENMAYOR AND CENICERO, RIOJA ALTA.



THE GRAPES WERE TRANSFERRED TO THE WINERY IN SMALL TRAILERS TO AVOID DAMAGING THE BUNCHES. ONCE THE GRAPES HAD BEEN DESTEMMED AND CRUSHED, THEY WERE MACERATED DURING ALCOHOLIC FERMENTATION AT A CONTROLLED TEMPERATURE OF 78-82°F, ACHIEVING A PERFECT LEVEL OF EXTRACTION. AFTER ALCOHOLIC FERMENTATION, MALOLACTIC CONVERSION TOOK PLACE NATURALLY.



DESDE 1870

MONTECILLO
BODEGA CENTENARIA

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA



36 MONTHS' AGING IN AMERICAN OAK AND FRENCH ALLIER BARRELS.



ONCE THE WINE HAD REACHED THE FULL EXPRESSION OF ITS AGEING, IT WAS BOTTLED TO REST AND EVOLVE OVER AT LEAST 10 YEARS BEFORE BEING RELEASED TO MARKET.



|COLOR| A DEEP AND DENSE RED COLOR, A RUBY RIM AND GARNET HIGHLIGHTS. IT IS CLEAN ON THE NOSE, WITH SPICED NOTES, MINERALS, BLACK FRUIT AND NOBLE OAK.

|AROMA| EXTREMELY CONCENTRATED AND AROMATIC ON THE NOSE.

|TASTE| EXPRESSIVE, POWERFUL, BROAD AND WELL BALANCED ON THE PALATE WITH NOBLE TANNINS. NOTES OF TOBACCO LEAF AND SPICES. DENSE, WITH GREAT PURITY OF FRUIT, FRESHNESS AND EXPRESSION, IT'S STILL SHOWING RELATIVELY LITTLE DEVELOPMENT FOR ITS AGE.

ANALYSIS

[ALCOHOL]	[RESIDUAL SUGAR]	[TOTAL ACIDITY]	[pH]
13.5% v/v	1.9 g/l	5.1 g/l	3.59



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WINE MODERATION
CHOOSE | SHARE | CARE