

# MONTECILLO GRAN RESERVA SELECCIÓN ESPECIAL 2007

WINES THAT ARE AUTHENTIC ICONS AND LIVING HISTORY OF OUR WINERY. MADE EXCLUSIVELY IN EXCEPTIONAL VINTAGES, THOSE THAT OFFER US ENORMOUS AGING POTENTIAL. THIS COLLECTION OF HISTORIC VINTAGES THAT DATES BACK TO 1926 RESTS IN OUR CELLARS.

THE VINTAGE 2007 WAS RELEASED FOR THE VERY FIRST TIME IN 2024 AFTER MORE THAN 15 YEARS OF AGING. ONLY 23,386 OF 75 CL. BOTTLES WERE PRODUCED.

## VINTAGE 2007.

**[VERY GOOD]** MARKED BY A CALM ANNUAL CYCLE, WHERE WINTER AND SUMMER TEMPERATURES WERE MILD IN BOTH CASES AND WITH AN IDEAL DISTRIBUTION OF RAINFALL. THE RIPENING WAS SLOW WITH GREAT DAY AND NIGHT TEMPERATURE CONTRAST, WHICH ENSURED HOMOGENEITY IN THE VINEYARDS THAT REACHED THEIR PHENOLIC AND SACCHARIMETRIC MATURITY IN A VERY BALANCED WAY.



80% TEMPRANILLO, 10% GARNACHA, 10% GRACIANO.



TWO TEMPRANILLO VINEYARDS IN VASO, ONE IN SOTÉS AND THE OTHER IN FUENMAYOR, WITH CALCAREOUS CLAY SOILS, WITH AN AVERAGE AGE OF 50 YEARS. AN OLD GRACIANO VINEYARD IN VASO, FROM LAGUARDIA AREA, WITH FERROUS SOILS. THE THREE VINES WERE HARVESTED BY HAND, IN SMALL BOXES TO BE TRANSPORTED TO THE WINERY. YIELD: 4900KG/HA.



THE THREE VARIETALS THAT MAKE UP THIS WINE COME FROM DRYLAND VINEYARDS IN RIOJA ALTA AND RIOJA ALAVESA. THE AVERAGE AGE OF THE VINEYARDS IS 50 YEARS. TEMPRANILLO COMES FROM VINEYARDS IN THE AREAS OF BADARÁN, FUENMAYOR AND SOTÉS. THE GRACIANO VINEYARD, LOCATED IN LAGUARDIA AND PLANTED IN GLASS, IS THE YOUNGEST AT 40 YEARS OLD. THE GARNACHA COMES FROM VINEYARDS OVER 70 YEARS OLD, LOCATED IN MEDRANO, PLANTED IN GLASS, WITH A LOW-PRODUCTIVE ROOTSTOCK. HARVESTED AND PROCESSED SEPARATELY, THE THREE VARIETIES FERMENTED IN SMALL-CAPACITY UNDERGROUND CEMENT TANKS. VERY LONG MACERATIONS TO EXTRACT ALL ITS IDENTITY AND STRUCTURE, WITH PRIOR BLEEDING IN THE GARNACHA AND TEMPRANILLO. MALOLACTIC FERMENTATION IN CEMENT TANKS AND, AFTER A CLEANING RACK, THEY WERE TRANSFERRED TO THE BARRELS.



DESDE 1870

**MONTECILLO**  
BODEGA CENTENARIA

*Rioja*

DENOMINACIÓN DE ORIGEN CALIFICADA



AGED FOR 40 MONTHS IN FRENCH OAK (85%) AND AMERICAN (15%) OAK BARRELS.



AFTER TASTING EACH VARIETY AND SELECTING THE FINAL BLEND, THE WINE WAS BOTTLED TO BE AGED IN BOTTLE. THE 23,386 BOTTLES WERE HAND PILED IN THE WINERY'S UNDER-GROUND CELLARS, PROTECTED FROM STRESS AND TEMPERATURE AND HUMIDITY CHANGES. AFTER 12 YEARS, THE WINE SHOWED ITS FULL POTENTIAL AND WAS READY TO BE RELEASED TO THE MARKET.



**[COLOR]** A MEDIUM-LOW ROBE WINE, WITH A LUMINOUS CHERRY RED COLOR AND REDDISH ORANGE RIM.

**[AROMA]** ON THE NOSE, IT IS SEDUCTIVE AND SHY AT FIRST, WITH AROMAS OF SWEET WOOD AND CLEAR NOTES OF VANILLA, WITH AN INCOMPARABLE HONESTY OVER A BACKGROUND OF RED LICORICE. ITS INTENSITY INCREASES AS WE MOVE THE WINE GLASS, SHOWING COCOA AND DRIED APRICOTS, WITH A CLEAR AND SWEET CANDIED FRUIT.

**[TASTE]** ON THE PALATE, ITS SWEET TANNIN DOMINATES THE ENTRANCE, TREMENDOUSLY PLEASANT IN ITS JOURNEY THROUGH THE PALATE. FINESSE AND DELICACY ARE THE WEAPONS OF SEDUCTION OF THIS WINE WHICH STILL SHOWING A VERY WELL-PRESERVED FRUIT AND UNFORGETTABLE NOTES OF NOBLE WOOD.

## ANALYSIS

[ALCOHOL]	[RESIDUAL SUGAR]	[TOTAL ACIDITY]	[pH]
13.5 % v/v	1.7 g/l	5.5 g/l	3.53



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WINE-MODERATION  
CHOOSE | SHARE | CARE