

MONTECILLO RESERVA 2020

A WINE WITH A CLASSIC PROFILE; UNMISTAKEABLY RIOJA. A SYMBOL OF OUR COMMITMENT TO MORE THAN 150 YEARS OF HISTORY IN A VERY SPECIAL LAND. THIS BLEND OF TEMPRANILLO AND MAZUELO REWARDS US WITH A MEMORABLE WINE THAT SURPRISES WITH ITS ENDLESS NUANCES.

VINTAGE 2020.

|VERY GOOD| THANKS TO RIGOROUS CONTROL AND EXHAUSTIVE TREATMENTS IN OUR VINEYARDS TO CONTROL POSSIBLE ATTACKS, THE GRAPES RIPENED CORRECTLY AND WITH A BALANCED PRODUCTION, RESULTING IN HEALTHY GRAPES WITH GOOD ACIDITY AND FRESH FRUIT AROMAS.



94% TEMPRANILLO AND 6% MAZUELO.



THE VINEYARDS THAT THE TEMPRANILLO CAME FROM ARE LOCATED IN FUENMAYOR, CUZCURRITA, HUÉRCANOS AND HORMILLA. AN AVERAGE OF 30 YEARS OF AGE, DRY-FARMED AND BUSH TRAINED. DIFFERENT TYPES OF SOIL, MAINLY CALCAREOUS-CLAY AND POOR IN ORGANIC MATTER. THE MAZUELO VINEYARD IS LOCATED IN MEDRANO. BUSH-TRAINED VINES OF MORE THAN 50 YEARS OF AGE, PLANTED IN SANDY SOIL, WITH A GREATER CONCENTRATION OF ORGANIC MATERIAL AND GOOD DRAINAGE.



|TEMPRANILLO| 8% OF THE MUST IS BLEED OFF. PRE-FERMENTATIVE MACERATION WITH THE SKINS TAKES PLACE OVER TWO DAYS. ALCOHOLIC FERMENTATION TOOK PLACE AT 26°C, WITH CONTROLLED PUMPING-OVER AND 48 HOURS' POST-FERMENTATIVE MACERATION WITH THE SKINS. DEWATting UNDER GRAVITY. MALOLACTIC FERMENTATION TOOK PLACE IN UNDERGROUND CEMENT TANKS.



DESDE 1870

MONTECILLO
BODEGA CENTENARIA

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA

|MAZUELO| ALCOHOLIC FERMENTATION IN SMALL STAINLESS STEEL TANKS, WITH PRIOR BLEEDING-OFF OF 10% OF THE MUST. DEWATting UNDER GRAVITY. MALOLACTIC FERMENTATION TOOK PLACE IN UNDERGROUND CEMENT TANKS.



|TEMPRANILLO| 24 MONTHS' AGEING IN MEDIUM-TOAST MIXED OAK (80% FRENCH AND 20% AMERICAN OAK) BARRELS.

|MAZUELO| 20 MONTHS' AGEING IN LIGHTLY TOASTED FRENCH OAK BARRELS.



AFTER FINAL BLENDING, THE WINE RESTS IN THE BOTTLE FOR AT LEAST 20 MONTHS BEFORE RELEASE.



|COLOR| BEAUTIFUL DEEP GARNET RED COLOR, WITH A MARKED GLYCERIN RIM.

|AROMA| A CLEAN AND COMPLEX NOSE WITH CLEAR BLACK FRUITS AROMAS (BLUEBERRIES, BLACKBERRIES), FOLLOWED BY NOTES OF LICORICE AND A SPICY TOUCH OF BLACK PEPPER AND VANILLA IN THE BACKGROUND.

|TASTE| ON THE PALATE, THE PERFECT UNION OF ELEGANT WOOD TANNIN WITH RIPE FRUIT MAKES IT TREMENDOUSLY ROUND, PLEASANT AND SEDUCTIVE. A LONG FINISH WITH A VERY ELEGANT AND VELVETY TANNIN.

ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
13.5% v/v	1.7 g/l	5.66 g/l	3.63



bodegasmontecillo.com



WINE MODERATION
CHOOSE | SHARE | CARE