

MONTECILLO CRIANZA 2020

THE RESULT OF OVER 150 YEARS OF EXPERTISE, OUR CRIANZA IS AGED FOR 18 MONTHS IN AMERICAN OAK BARRELS, FOLLOWED BY A MINIMUM OF 6 MONTHS IN BOTTLE GIVING IT THE FINESSE AND ELEGANCE OF AN AUTHENTIC RIOJA. A WINE WITH GREAT FRESHNESS, EXPRESSION AND VIBRANCY. ENJOY IT WITH RED MEATS, IBERIAN CHARCUTIERIE, ROASTS, STEWS AND CURED CHEESES.

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.



88% TEMPRANILLO AND 12% GARNACHA.



THE TEMPRANILLO GRAPES COME ENTIRELY FROM VINEYARDS IN RIOJA ALTA, WITH AN AVERAGE AGE OF OVER 20 YEARS, IN THE AREAS OF FUENMAYOR, CENICERO, BAÑOS DE EBRO, SAJAZARRA, CUZCURRITA AND ARENZANA. THE GARNACHA GRAPES WERE HARVESTED IN VINEYARDS IN RIOJA ORIENTAL, IN THE AREA OF PRADEJÓN AND ALCANADRE.



THE TEMPRANILLO WAS VATTED IN GANÍMEDE TANKS. 5% OF THE MUST WAS BLED-OFF AND COLD MACERATION TOOK PLACE OVER 2 TO 3 DAYS. FERMENTATION TOOK PLACE RESPECTING THE FRUIT. THANKS TO THE GANÍMEDE TANKS, WE WERE ABLE TO EXTRACT COLOUR AND AROMAS, AS WELL AS MATURE, SMOOTH TANNINS. AFTER 10 DAYS OF SKIN CONTACT (LESS THAN ON OTHER OCCASIONS SO AS TO REDUCE THE EXTRACTION OF GREEN NOTES), IT WAS DEVATTED USING GRAVITY AND THE WINES UNDERWENT MALOLACTIC CONVERSION IN UNDERGROUND CEMENT TANKS. THE GARNACHA FERMENTED IN SMALL TRUNCATED-CONE STEEL TANKS, AT A CONTROLLED TEMPERATURE WITH CONTINUOUS PUMPING-OVER, WITH PRIOR BLEEDING-OFF OF 7% OF THE MUST.



MONTECILLO
BODEGA CENTENARIA

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA



|TEMPRANILLO| AGED FOR 18 MONTHS IN AMERICAN OAK BARRELS FROM 1 TO 3 YEARS OF AGE. THE BARRELS HAVE LIGHTLY TOASTED STAVES AND MEDIUM-TOASTED HEADS, TO GIVE GREATER COMPLEXITY.

|GARNACHA| AGED FOR 16 MONTHS IN AMERICAN OAK BARRELS OF AN AVERAGE AGE OF 2 YEARS. THESE BARRELS ARE UNUSUAL IN THAT THE HEADS ARE UNTOASTED TO RETAIN FRESHER FRUIT NOTES.



AFTER BOTTLING, THE WINE WILL REMAIN FOR A MINIMUM OF 6 MONTHS IN ABSOLUTE REST, HARMONIZING IN OUR SUBWAY CELLARS, PROTECTED FROM LIGHT WITH CONSTANT TEMPERATURE AND HUMIDITY.



|COLOR| BRIGHT CHERRY RED WITH BLUISH HIGHLIGHTS.
|AROMA| INTENSE IN COLOUR. PRONOUNCED AND COMPLEX. RED FRUIT AROMAS ACCOMPANIED BY SWEET NOTES OF PATISSERIE. HINTS OF TOFFEE APPEAR, ALONGSIDE STRAWBERRY AND CREAM CANDIES.

|TASTE| IT IS APPEALING FROM THE OUTSET, WITH LOTS OF THE RED FRUIT TYPICAL OF TEMPRANILLO, BALANCED ACIDITY AND THE BODY OF GARNACHA. POLISHED AND WELL-INTEGRATED TANNINS APPEAR ALONGSIDE FRUITY NOTES. A LONG, PLEASING WINE THAT LEAVES A MARK.

ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
13.5% v/v	1.6 g/l	5.3 g/l	3.65



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WINE IN MODERATION
CHOOSE | SHARE | CARE