

MONTECILLO RESERVA 2019

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.

AÑADA 2019. EXCELLENT

A VINTAGE MARKED BY A VERY POSITIVE VEGETATIVE CYCLE THAT RESULTED IN OPTIMAL RIPENING OF THE GRAPES, THANKS TO THE EXCELLENT SANITARY AND VEGETATIVE CONDITION OF THE VINEYARD AND THE CONDITION OF THE BUNCHES, WHICH WERE LOOSE, WELL AERATED AND ACCOMPANIED BY THE MODERATE VIGOR OF THE PLANTS. THE RESULT WAS WINES WITH EXTRAORDINARY TANNIN RIPE-NESS, HIGH POLYPHENOLIC CONTENT, MARKED STRUCTURE AND INTENSE COLOR. EXCELLENT WINES FOR THE PRODUCTION OF LONG AGING WINES.



95% TEMPRANILLO - 5% 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| 7% OF THE MUST IS BLEED OFF. PRE-FERMENTATIVE MACERATION WITH THE SKINS TAKES PLACE OVER FIVE DAYS. ALCOHOLIC FERMENTATION TOOK PLACE AT 26°C, WITH CONTROLLED PUMPING-OVER AND 24 DAYS' POST-FERMENTATIVE MACERATION WITH THE SKINS. DEVATting UNDER GRAVITY. MALOLACTIC FERMENTATION TOOK PLACE IN UNDERGROUND CEMENT TANKS.



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. DEVATting 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| BRIGHT RUBY RED, MEDIUM-HIGH INTENSITY, VERY UNCTUOUS IN TEXTURE WHEN SWIRLED.

|AROMA| INTENSE AROMAS OF RIPE RED FRUIT AND AROMATIC HERBS AN ELEGANT BOUQUET THAT PERFECTLY COMBINES SPICED HINTS WITH NOTES OF VANILLA AND A BACKGROUND OF CHERRIES IN LIQUEUR.

|TASTE| THIS WINE HAS A POWERFUL ATTACK AND IS ELEGANT ON THE PALATE. IT HAS A GOOD STRUCTURE AND VELVETY TANNINS. HINTS OF ROASTED COFFEE, VANILLA AND TOUCHES OF RESINOUS OILS APPEAR ON THE AFTERTASTE, UNDER THE PREDOMINANT NOTES OF RED FRUIT. A LONG, PERSISTENT FINISH.

ANALYSIS

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



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WINEMODERATION
CHOOSE | SHARE | CARE