



MONTECILLO

RIOJA



WINE-MODERATION.COM
2017 WINE AWARDS
WINE ONLY APPRECIATED IN MODERATION

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— CRIANZA 2014 —

More than a hundred and forty years after its foundation, Bodegas Montecillo continues to demonstrate its commitment to excellence and its focus on producing maximum quality wines year after year. Montecillo Crianza is a classic Rioja, complex and balanced - perfect for enjoying on any occasion.

VINTAGE

2014. Good.

GRAPE VARIETIES

85% Tempranillo, 12% Garnacha and 3% Graciano.

ORIGIN

D.O.Ca Rioja, Rioja Alta.

CRAFTING & AGEING

Selective harvesting and vatting by vineyard and variety. Alcoholic fermentation that is gentle on the grapes thanks to the use of Ganimede technology. Malolactic fermentation in underground cement tanks. Ageing in one and two year old American oak barrels for 18 months. At least six months' ageing in bottle before release.

AWARDS

Commended · International Wine Challenge (v. 2011).
Best Buy · The Wine Enthusiast (v. 2009).
Double Gold Medal · China Wine & Spirits Awards Best Value (v. 2010).
100 Top Value Wines · Wine & Spirits Magazine (v. 2009).

SENSORY EVALUATION

LOOK: Elegant and attractive cherry red, with a good depth and intensity of colour.

AROMA & PALATE: Ripe fruit on the nose, particularly strawberry preserve. Subtle flavours interlaced with notes of sweet oak that are reminiscent of black liquorice. Broad entry in the mouth, rounded and with great presence. This is when we really notice the high quality of the oak, thanks to tannins that are well integrated with the ripe fruit, making the wine silky with a long, pleasant aftertaste.

SERVING & FOOD PAIRING

Ideal with grilled meats, charcuterie, vegetable and pulse based stews, tapas and canapés.
Serving temperature: 18°C.

ANALYSIS

Alcohol: 13.5% v/v
Residual sugar: 1.8 g/l
Acidity: 5.4 g/l
pH: 3.58

— NOTES —
