



MONTECILLO

RIOJA



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Act. de Price
EL VINO SÓLO SE DISFRUTA CON MODERACIÓN

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CRIANZA 2012

Montecillo wines show extraordinary quality commitment since 1874, crafting outstanding, award-winning wines. Montecillo Crianza is a classic Rioja wine, with perfectly balanced red fruit and oak notes and an elegant and pleasant aftertaste, perfect for any occasion.

VINTAGE

2012. Very good.

VARIETALS / BLEND

93% Tempranillo, 7% Graciano.

ORIGIN & TERROIR

D.O.Ca Rioja, located in Spain's cool North, with variations in altitude, chalky clay soils, plenty of rain and long springs and autumns.

CRAFTING & AGING

Fermentation at a controlled temperature of 24°C/75°F, with a maceration contact period with skins for 12 days. The second fermentation took place spontaneously in underground tanks, after which the wine was transferred to handcrafted American oak casks, where it aged for 18 months. The wine was then rounded off in bottle for at least 6 months before its release.

AWARDS

Commended · International Wine Challenge 2016
Best Buy · The Wine Enthusiast 2013
Double Gold Medal · China Wine & Spirits Awards Best Value 2014
100 Top Value Wines · Wine & Spirits Magazine 2014

SENSORY EVALUATION

LOOK: Bright and clean. Purple rim. Medium high depth. Tears.
AROMAS & PALATE: Fresh and fruity. Very expressive blackberry and strawberry jam. Balanced with oak barrel aromas that provide depth and character, wrapped with sweet notes. Round and sweet on the palate.
Invites to go in for another sip. Complex and elegant with fruity and sweet wood notes in the aftertaste.

SERVING & FOOD PAIRING

Ideal when matched to strong-flavored dishes or tapas; also with finger food or on its own.
Best enjoyed at 18°C/64°F.

WINE ANALYSIS

Alcohol: 13.5% v/v
Residual sugar: 1.9 g/l
Total acidity: 5.5 g/l
pH: 3.54

NOTES
