

Est. 1874

MONTECILLO

RIOJA



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At a Price
EL VINO SÓLO SE DISFRUTA CON MODERACIÓN

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— CRIANZA 2013 —

More than 140 years after its foundation, Bodegas Montecillo continues to demonstrate its commitment to excellence and its focus on producing top quality wines year after year. Montecillo Crianza is a classic Rioja, complex and balanced - perfect for enjoying on any occasion.

VINTAGE
2013

GRAPE VARIETIES
Tempranillo 85%, Garnacha 10% and Graciano 5%.

ORIGIN:
D.O.Ca Rioja, Rioja Alta

PRODUCTION AND AGING
Each varietal is fermented separately at a controlled temperature (+/- 25°C) in Ganimede tanks. A proportion of must from each tank is bled off to concentrate it. Once finished, the wine is raked using gravity to underground cement tanks where malolactic fermentation starts spontaneously. 18 months' aging in American oak barrels, new or one year-old, with medium or light toast. Finally, the wine is bottle-conditioned for at least six months to obtain a balanced wine that is ready to drink.

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

TASTING NOTE:

COLOR: Brilliant, expressive cherry red color of medium-high intensity.
AROMA AND FLAVOR: Nose of great intensity and elegance. Fresh red fruits such as strawberries, raspberries and cherries stand out, wrapped in hints of patisserie and aniseed, with a background of violets and resinous notes. Lively, expressive and flavorful on the palate, it encourages you to drink another glass. It has a most agreeable mouth feel, long lasting and irresistible with sweet, polished tannins harmoniously integrated with the natural acidity. Long finish where high quality notes of oak such as toast, coconut, vanilla and toffee stand out.

FOOD PAIRINGS:

Ideal with stews, charcuterie, and all kinds of Mediterranean-style meats and roasts.

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 —
