

MONTECILLO

Singladeras

RÍAS BAIXAS
DENOMINACIÓN DE ORIGEN



WINE-MODERATION.com
A la altura
EL VINO SÓLO SE DISFRUTA CON MODERACIÓN

ALBARIÑO 2016

In the second half of the 19th Century, a handful of enthusiasts explored production methods in Bordeaux and set about replicating them, thus creating modern Rioja. One of these visionaries was Celestino Navajas, the founder of our winery. Today, almost 150 years after its foundation, Bodegas Montecillo has built upon this visionary character to travel outside Rioja, offering a carefully curated selection of the most fashionable grape varieties and finest wines.

VINTAGE:
2016

GRAPE VARIETY:
100% Albariño

REGION OF ORIGIN:
D.O. Rías Baixas

PRODUCTION

Vines grown in the area around the town of As Neves within the Condado de Tea district, idyllic surroundings bathed by the River Miño that regulates the climate as well as adding beauty to the scenery. Small baskets are used for hand harvesting and subsequent transport of the grapes to the winery. Maceration prior to fermentation and gentle pressing. Very slow fermentation with native yeasts at low temperature, to extract all the aroma and freshness. Several weeks' contact with the fine lees before stabilisation and filtering to give perfect clarity and shine. After bottling, it remains for several months in stainless steel tanks prior to its release to market, to maximise and better integrate its aromatic potential.

TASTING NOTE:

COLOUR: An attractive, pale lemon colour with touches of green.

AROMA AND FLAVOUR: Very elegant nose, with wine flavours such as jasmine and orange blossom followed by notes of sweet apple and dried herbs with a saline background. In the mouth it is rich and full of flavour, with a glycerine texture. It is marked by lively acidity that envelopes the notes of flowers and citrus mixed with aromatic herbs. Full-bodied, long and balanced.

FOOD PAIRINGS AND SERVING SUGGESTIONS:

The clean flavours of Albariño are very versatile and accompany Indian, Mexican and Thai cuisine - dishes such as chicken Tikka Masala, Pad Thai or tacos. In Galicia, it is usually served alongside seafood, clams or oysters. Serving temperature: 12 -14°C

ANALYSIS

Alcohol: 12,5% v/v
Residual Sugar: 1.6 g/l
Acidity: 6,15 g/l
pH: 3,31

NOTES

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