

Est. 1874

MONTECILLO

RIOJA



WINE-MODERATION.com
Art. 8. Price
EL VINO SÓLO SE DISFRUTA CON MODERACIÓN

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ROSÉ 2016

VINTAGE
2016

GRAPE VARIETIES
70% Tempranillo, 20% Garnacha
and 10% Graciano

ORIGIN
D.O.Ca. Rioja

VINIFICATION
Cold macerations with the grape skins are carried out for short periods in a continuously inert atmosphere. Once a subtle, elegant and pale colour has been reached, the must is removed using the traditional bleeding-off technique under gravity and allowed to cold settle until the right level of clarity is obtained. The clean must is racked into stainless steel tanks and starts alcoholic fermentation at a low temperature to maximise the delicate aromas of each varietal. Each varietal is fermented separately. The Garnacha and Graciano varieties undergo partial malolactic fermentation. Once fermentation has finished, blending takes place and the wine is macerated for a few weeks, homogenising the wine with its fine lees to give greater sweetness and richness on the palate.

AWARDS
90 points · James Suckling 2017

SENSORY & EVALUATION
LOOK: Clear and bright, a lively and delicate shade of pale pink with lilac highlights.
AROMAS & PALATE: Stands out for its unique aromatic profile: both fruity and fresh. We find intense notes of flowers such as violet, alongside hints of strawberries and cream, finishing on notes of tart red fruits. Broad and enveloping with well-balanced acidity with appealing notes of sweetness, it shows excellent freshness. The notes on the nose become much finer and more complex on the finish, in which we discover intense varietal aromas.

SERVING & FOOD PAIRINGS
It can be enjoyed with a variety of dishes including salads, creamy rice dishes, white meats, fish and seafood.
Best enjoyed recommend 10 and 12°C.

WINE ANALYSIS
Alcohol: 13% v/v

NOTES
