

Est. 1874

MONTECILLO

RIOJA



WINE in MODERATION
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— CRIANZA 2016 —

One hundred and fifty 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
2016. Very good.

GRAPE VARIETIES
85% Tempranillo and 15% Garnacha.

ORIGIN
D.O.Ca. Rioja, Rioja Alta.

CRAFTING & AGEING
Selective harvesting and vatting by vineyard and variety. Each varietal is vinified separately. Alcoholic fermentation that is gentle on the grapes thanks to the use of Ganimede technology with the Tempranillo. The other variety was fermented in small stainless steel tanks, with temperature control. Malolactic fermentation in underground cement tanks. Ageing in one and two year old American oak barrels for 18 months in the case of the Tempranillo and 14 months for the Garnacha. Once the ageing in oak is completed, the two varieties are blended and the wine is bottled. At least six months' ageing in bottle before release.

AWARDS
Gold Medal · Mundus Vini (v. 2016).
Double Gold Medal · China Wine & Spirits Awards Best Value (v. 2010).
Gold Medal · Concours Mondial de Bruxelles (v. 2015).
Gold Medal · Asia Wine Trophy (v. 2015).
Gold Medal · Berliner Wein Trophy (v. 2015).

91 points · James Suckling (v. 2015).
Selected Crianza Category · Rioja 10x10 Tasting (Tim Atking & Sarah Jane Evans) (v. 2015).

SENSORY EVALUATION
LOOK: Bright garnet red, with a noticeable purple rim.
AROMA & PALATE: Nose with a very clear dominance of ripe red fruit and stone fruits, such as cherry. After a light aeration, traces of fruit jam appear, followed by sweet notes of coconut and patisserie. Silky on the palate, with sublime tannins from start to finish, and a richness of texture from the high glycerol content. Long and persistent, with clean and enjoyable fruit notes appearing again, followed by palate-enveloping tannins.

SERVING & FOOD PAIRING
An essential element in the Mediterranean diet, it goes surprisingly well with tapas as well as expressing itself perfectly alongside more substantial meals, such as pulse-based stews, lean meats, charcuterie and homemade stews.
Serving temperature: 16-18°C.

ANALYSIS
Alcohol: 13.35% v/v
Residual sugar: 1.8 g/l
Acidity: 5.4 g/l
pH: 3.58