

Est. 1874

MONTECILLO

RIOJA



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CRIANZA 2015

More than a hundred and forty-five 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

2015. Very good.

GRAPE VARIETIES

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

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 varieties are 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. Once the ageing in oak is completed, the three varieties are blended and the wine is bottled. At least six months ageing in bottle before release.

AWARDS

Gold Medal · Concours Mondial de Bruxelles
Gold Medal · Asia Wine Trophy
Gold Medal · Berliner Wein Trophy
91 pts · Jamessuckling.com
Selected as 1 of the best Crianza · Rioja 10X10 Tasting (Tim Atkin & Sarah Jane Evans)

SENSORY EVALUATION

LOOK: Bright cherry red with violet highlights. Deep colour with a clean rim.

AROMA & PALATE: A very intense and elegantly perfumed nose, with a predominance of delicious notes of black fruit: blackberry, blackcurrant and even raspberry. A background of floral notes can also be detected - violets and lilacs - that envelop the fruit. Sweet notes of patisserie, liquorice and menthol aromas make a harmonious whole with great intensity. It is fresh, silky and very expressive on the palate. Immediately inviting, it has the structure and acidity to wrap around the whole of the mouth, leaving a long and pleasant aftertaste. It is a Crianza with body, polished tannins, very well balanced and harmonious.

SERVING & FOOD PAIRING

Ideal with tapas and pinchos, red meats, charcuterie and pulse based stews. Perfect for drinking by the glass.

Serving temperature: 18°C.

ANALYSIS

Alcohol: 13.5% v/v
Residual sugar: 1.8 g/l
Acidity: 5.5 g/l
pH: 3.56

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