

DESDE 1870

MONTECILLO

CASA FUNDADA EN FUENMAYOR

Rioja



WINE IN MODERATION
CHOOSE | SHARE | CARE

Ctra. Fuenmayor-Navarrete Km. 3
26370, Navarrete · LA RIOJA - SPAIN
E info@bodegasmontecillo.com · T +34 941 44 01 25
bodegasmontecillo.com



— CRIANZA 2017 —

More than a hundred and fifty years after its foundation, Bodegas Montecillo continues to demonstrate its commitment to excellence and its focus on producing the highest quality wines year after year. This authentic Crianza delights and fascinates both wine critics and lovers of classic Riojas alike, as the fruit and the notes from oak-ageing combine in perfect balance with ripe tannins and a flavourful palate that is ideal for enjoying on any occasion, combining perfectly with Mediterranean cuisine.

VINTAGE

2017. Very good. It will be remembered across many areas of Europe for the frost that occurred on the 28th April. Rioja registered temperatures below -5°C over more than 8 hours.

GRAPE VARIETIES

87% Tempranillo and 13% Garnacha.

ORIGIN

D.O.Ca. Rioja, Rioja Alta.

CRAFTING & AGEING

The Tempranillo grapes come from vineyards in the Rioja Alta, very close to the winery. The Garnacha comes from vineyards in Alcanadre, Rioja Oriental, with the tannic potential needed to sustain time in oak without losing the fresh fruit. Vatting of the Tempranillo in a Ganímède tank and cold maceration over 2 to 3 days. Alcoholic fermentation at 24° to respect the fruit, extracting colour and aroma, as well as ripe, smooth tannins. Malolactic fermentation in small underground cement tanks. The Garnacha fermented in small stainless steel tanks, with temperature control and continuous pumping-over.

Ageing in semi-new American oak barrels, 18 months in the case of the Tempranillo and 14 months for the Garnacha. In the case of the latter variety, the cask bottoms are untoasted to increase the fruit; whereas for the Tempranillo, the bases are lightly or medium toasted to achieve greater complexity. Once it has completed the ageing process, decisive tastings are carried out to determine the final blend. After bottling, it will spend at least six months in complete tranquillity, rounding itself off in our underground cellars, at a constant temperature and humidity in absolute darkness.

AWARDS

91 points · DECANTER (v. 2016).

91 points · James Suckling (v. 2015).

90 points · #1 TOP 100 BEST BUY · Wine Enthusiast (v. 2016).

Gold Medal · Mundus Vini (v. 2016).

Gold Medal · Concours Mondial de Bruxelles (v. 2015).

SENSORY EVALUATION

LOOK: Surprising intensity, a cherry red colour with a still bluish rim.

AROMA & PALATE: It is explosive on the nose, rich and lively with drive.

Cooked red fruit dominates with a slight hint of blackberry. The oak appears after aeration, showing sweet notes and a seductive finish with notes of patisserie intertwined with the fruit. On the palate it is broad, round and very characteristic of the variety, with notes of ripe red fruit. Full of flavour. Multiple nuances appear on its journey through the palate, with balanced, powerful tannins that fill the mouth, bringing pleasure, and giving it a long, silky aftertaste.

Exquisite acidity in combination with the tannins and juiciness that appears once again on the finish.

SERVING & FOOD PAIRING

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.

ANALYSIS

Alcohol: 13.61% v/v

Residual sugar: 1.7 g/l

Acidity: 5.3 g/l

pH: 3.60