

MONTECILLO

RIOJA



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WINE ONLY APPRECIATED IN MODERATION

GRAN RESERVA 2009

Montecillo wines show extraordinary quality commitment since 1874, crafting outstanding, award-winning wines. Montecillo Gran Reserva is a classic Rioja wine, selected from exceptional vintages to craft an elegantly complex and exquisitely proportioned wine.

VINTAGE

2009. Very Good.

GRAPE VARIETIES

100% Tempranillo.

ORIGIN

D.O.Ca. Rioja, located in Spain's cool North, with variations in altitude, chalky clay soils, plenty of rain and long springs and autumns.

CRAFTING & AGING

Fermentation at a controlled temperature of 28°C/82°F, with a maceration contact period with skins for 20 days. The second fermentation took place spontaneously in underground tanks, after which the wine was transferred to handcrafted French and American oak casks, where it aged for 26 months. The wine was then rounded off in bottle for at least 36 months before its release.

AWARDS

90 points · Wine Spectator (v. 2009)
91 points · Wine Enthusiast (v. 2009)
91 points · The Wine Advocate (v. 2008)
91 points · Wine & Spirits /
Wine Enthusiast (v. 2007)

SENSORY EVALUATION

LOOK: Clean and brilliant. Deep ruby red with a good color density.

AROMAS & PALATE: Very perfumed with mature fruit aromas. Complex and elegant. Satin-textured, showing fine tannins and seductive leather-tinged finish.

SERVING & FOOD PAIRING

Ideal for all types of meat, especially game. It is a wine of great elegance, which enhances stews and dishes made with oily fish such as salmon and tuna. Best enjoyed at 18°C/64°F.

ANALYSIS

Alcohol: 13.5% v/v
Residual sugar: 2.0 g/l
Total acidity: 5.3 g/l
pH: 3.62

NOTES

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