

DESDE 1870

MONTECILLO

CASA FUNDADA EN FUENMAYOR

Rioja



WINE IN MODERATION
CHOOSE | SHARE | CARE

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GRAN RESERVA 2011

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 Gran Reserva is a classic Rioja, full of flavour and elegantly complex.

VINTAGE
2011. Excellent.

GRAPE VARIETIES
92% Tempranillo and 8% Graciano.

ORIGIN
D.O.Ca Rioja, Rioja Alta.

CRAFTING & AGEING
This wine comes from parcels of bush-trained vines on poor, sandy textured soils in the Rioja Alta area. The vines are an average of more than 35 years old and the yields are no more than 5,500kg/ha. They are harvested with great care and transported to the winery in small containers. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 28°C, with prior bleeding-off and a long maceration of three weeks in contact with the skins. Ageing in French and American oak barrels (90%-10%) over 28 months, followed by subsequent bottle conditioning for at least four years until it leaves the winery.

AWARDS
Silver Medal · International Wine Challenge (v. 2011).
Silver Medal · IW&SC (v. 2010).
92 points · Anuario de Vinos El País (v. 2010).
91 points · Highly Recommended · Decanter (v. 2010).
90 points · Guía Gourmets (v.2010).

90 points · Robert Parker (v.2010).
90 points · James Suckling (v.2010).
90 points · Guía Repsol (v. 2010).
90 points · Wine Enthusiast (v.2010).

SENSORY EVALUATION LOOK:
Ruby red with a noticeable rim. Excellent brightness and clarity.
AROMA & PALATE: On its first contact with oxygen, it appears clean but reticent. Then, sweet notes of oak appear, cinnamon, clove and candied fruits. Infinite nuances that change with the passage of time.
On the palate, it is subtle and pleasant, with great finesse upon entry and through the mid-palate.

The tannins are extremely well polished and it has a serene acidity that maintains a long finish.

SERVING & FOOD PAIRING
White meat, oven-baked fish.
Cured meat and dark chocolate desserts.
Serve at an approximate temperature of 20°C.

ANALYSIS
Alcohol: 13.5% v/v
Residual sugar: 1.6 g/l
Acidity: 5.5 g/l
pH: 3.58

NOTAS