

# MONTECILLO

RIOJA



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

## RESERVA 2012

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 top quality wines year after year. Montecillo Reserva is a Rioja crafted with extraordinary care that is true to itself: combining intensity and aromatic finesse with a rich body.

### VINTAGE

2012. Very good.

### GRAPE VARIETIES

90% Tempranillo, 8% Garnacha,  
2% Mazuelo.

### ORIGIN

D.O.Ca Rioja, Rioja Alta.

### CRAFTING & AGEING

Each varietal is harvested and vinified separately. Pre-fermentative maceration takes place in vats at low temperature. The tank is then bled off before the start of alcoholic fermentation.

Post-fermentative maceration takes place, adding up to a total of two weeks skin contact.

Controlled malolactic in underground cement tanks. The wine is then moved to handcrafted French and American oak barrels (70% - 30%) for 25 months, with scrupulous racking to keep the wine in perfect condition. Once bottled, it remains in the cellars for at least 20 months before its release to market, thus achieving greater complexity.

### AWARDS

92 points · James Suckling (2011).  
90 points · Wine Advocate (2010).

90 points · Wine Spectator (2010).

Gold Medal · Concours Mondial de Bruxelles (2011).

### SENSORY EVALUATION

**LOOK:** Bright cherry red, with a very noticeable rim.

**AROMA & PALATE:** On the nose it shows great balance, with very ripe fruit appearing at first, followed by hints of freshness and noble oak. Sweet, aniseed-like notes appear in the background. Intense and long lasting.

Elegant, lively and very pleasant on the palate. Balanced acidity and well-polished tannins. Once again there is a lot of fruit and a very smooth mouth feel. Notes of very high quality oak on the finish.

### SERVING & FOOD PAIRING

The perfect accompaniment to meat dishes, charcuterie, mature cheeses and slow-cooked stews.

Serving temperature: 16°C - 18°C.

### ANALYSIS

Alcohol: 13.5% v/v

Residual sugar: 1.6 g/l

Acidity: 5.6 g/l

pH: 3.55

## NOTES