

MONTECILLO

RIOJA



WINE-MODERATION.com
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WINE ONLY APPEARED IN MODERATION

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RESERVA 2013

More than a hundred and forty 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 Reserva is a Rioja crafted with extraordinary care that is true to itself, combining intensity and aromatic finesse with a rich body.

VINTAGE

2013. Rated Good by DOCa Rioja.

GRAPE VARIETIES

90% Tempranillo, 7% Mazuelo and 3% Garnacha.

ORIGIN

D.O.Ca. Rioja, Rioja Alta.

CRAFTING & AGEING

Each varietal is harvested and vinified separately. Vatted at low temperature for fermentative maceration, bleeding off of the tank prior to the commencement of alcoholic fermentation at 26°C, and once finished, post-fermentative maceration, adding up to a total of 18 days of skin contact. Mazuelo and Garnacha are fermented separately in small tanks with continuous pumping-over and maceration over 20 days with the skins. The three varieties undergo controlled malolactic fermentation in underground cement tanks and then later age in handcrafted French and American oak barrels (65%-30%) with a special medium toast to add more sweetness in what was a "cool" year. They remain in barrel for 24 months, with rigorous racking to keep the wine in perfect condition. Once blended and bottled, it remains in bottle for at least 24 months to achieve greater complexity.

AWARDS

92 points · Wine Spectator (v. 2013).
91 points · Guía Repsol (v. 2012).
90 points · Guía Gourmets (v. 2012).
92 points · James Suckling (v. 2011).
90 points · Wine Advocate (v. 2010).
90 points · Wine Spectator (v. 2010).

SENSORY EVALUATION

LOOK: Strikingly clean, vibrant cherry red.

AROMA & PALATE: On the nose it is intense, harmonious, direct and noble. Notes of cinnamon, touches of mahogany and candied red fruits intertwine with a background of wild herbs. It is elegant and lively on the palate. Balanced acidity, with mature, enveloping tannins that make it very enjoyable. An aftertaste of red fruits underscored with notes of caramel toffee. Long and very lively.

SERVING & FOOD PAIRING

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

Serving temperature: 16°C - 18°C.

ANALYSIS

Alcohol: 13.50% v/v
Residual sugar: 1.8 g/l
Total acidity: 5.6 g/l
pH: 3.53

NOTAS
