

Est. 1874

MONTECILLO

TASTING SHEET



www.bodegasmontecillo.es



Enjoy Montecillo wines responsibly.

MONTECILLO RESERVA

Montecillo wines show extraordinary quality commitment since 1874, crafting outstanding, award-winning wines. Montecillo Reserva is an honest and extraordinarily well crafted Rioja wine that combines sublime intensity and aromatic finesse with an opulent body.

Vintage: 2010

Varietals / blend: 100% Tempranillo

Montecillo wines are crafted only with Spanish indigenous Tempranillo grapes, from La Rioja Alta, perfect for elegant and longterm aging wines.

Origin & terroir: 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 26°C/79°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 24 months. The wine was then rounded off in bottle for at least 16 months before its release.

SENSORY EVALUATION

LOOK: Clean and brilliant. Deep cherry red with russet rim.

AROMAS & PALATE: Spicy notes, vanilla and black fruits mingled with nuances of liquorice and mint. Good structure and elegant tannins.

A sheer class wine with a long finish.

SERVING & FOOD PAIRING

An ideal companion for grilled or barbecued red meat and all types of stew, including slightly spicy dishes. A powerful wine that enhances the flavor of rich or cured cheeses like Manchego.

Best enjoyed at 18°C/64°F.

WINE ANALYSIS

Alcohol: 13.4% v/v

Residual sugar: 1.6 g/l

Total acidity: 5.2 g/l

pH: 3.59

AWARDS





MONTECILLO

RIOJA

RESERVA