

# MONTECILLO

RIOJA



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AL VINO TÁLESE SE CONSUME CON MODERACIÓN

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## 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, rated “Very Good”

**VARIETALS / BLEND**  
100% Tempranillo

**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 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**  
91 points · The Wine Advocate 2016  
91 points · The Wine Enthusiast 2014  
Gold Medal · Decanter 2016

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

## NOTES

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