



MONTECILLO

Singladeras

RÍAS BAIXAS
DENOMINACIÓN DE ORIGEN



WINE-MODERATION.com
Art. 28. 1º y 2º
WINE ONLY APPRECIATED IN MODERATION

ALBARIÑO 2017

In the second half of the 19th Century, a handful of enthusiasts explored production methods in Bordeaux and set about replicating them, thus creating modern Rioja. One of these visionaries was Celestino Navajas, the founder of our winery. Today - almost 150 years after its foundation - Bodegas Montecillo has built upon this visionary character to travel outside Rioja, offering a carefully curated selection of the most fashionable grape varieties and finest wines.

VINTAGE
2017.

GRAPE VARIETY
100% Albariño.

ORIGIN
D.O. Rías Baixas.

CRAFTING & AGEING
Vines grown in the area around the town of As Neves within the Condado de Tea district, idyllic surroundings on the banks of the River Miño. Vineyards in small plots on steep slopes, high-trained and dry farmed; the grapes are hand harvested and transported to the winery in small crates. Maceration prior to fermentation and gentle pressing. Very slow fermentation over more than 15 days with native yeasts at a low temperature to extract all the aromas and freshness. Over a months' contact with the fine lees to give texture and sweetness. Subsequent stabilization and filtration. The wine remains for several months in stainless steel tanks prior to its release to market, to maximise and better integrate its aromatic potential.

SENSORY EVALUATION

LOOK: Bright and crystalline, a pale yellow lemon colour with green highlights.

AROMA & PALATE: Very elegant and intense nose, where notes of white flowers such as jasmine and orange blossom are followed by notes of white fruit including sweet apple and stone fruits, primarily apricot, over a background of aromatic herbs. On the palate it is unctuous, creamy and glycerine. The acidity and alcohol are perfectly balanced. With body and freshness, it is long and very pleasant.

SERVING & FOOD PAIRING

The clean flavours of Albariño are very versatile and partner well with typical local dishes such as Galician style octopus or scallops. It is ideal with seafood, clams, oysters, oven-baked fish, with international cuisine and home-cured meats.

Serving temperature:
12°C - 14°C.

ANALYSIS

Alcohol: 12.5% v/v
Residual sugar: 2.0 g/l
Acidity: 5.9
pH: 3.4

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NOTAS
