



MONTECILLO

Singladuras

RÍAS BAIXAS
DENOMINACIÓN DE ORIGEN



WINE-MODERATION.com
Art. de vino
EL VINO SOLO SE DISFRUTA CON MODERACIÓN

ALBARIÑO 2020

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 - 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

2020. Year marked by a beneficial climate, with lots of effective hours of light and not too much rain, which led to excellent health.

GRAPEVARIETIES

100% Albariño.

ORIGIN

D.O. Rías Baixas. In an area with the ideal conditions for growing the Albariño variety, within the El Salnés sub-zone, the perfect vineyards for our Singladuras wine are located near to the town of Cambados and the Atlantic coast.

CRAFT AND AGEING

40 year-old bush vines. Hand harvesting. Maceration with the skins in small tanks at a controlled temperature over 4 days, before gentle pressing and fermentation at 16°C over three weeks. Once the wine has been assembled, expert and delicate work with the lees gives body and weight on the palate, making the wines long lasting and more complex. A very noble variety, which packs a punch and improves after a period spent resting in the bottle, in this case a minimum of three months.

TASTING NOTES

COLOR: Lemon yellow with greenish highlights, clean and bright.
AROMA AND PALATE: A pure sensation of fruit on the nose, ripe peach wrapped in citrus notes and a finish of ripe pear. On the palate, its enthralling acidity and great extract make a powerful impact upon entry. It then bursts with an explosion of delicious fruit: peach, attractive citrus notes and a lovely silkiness. The characteristic saline note of great wines made with this variety, which makes them so good with food, makes a clear appearance on the finish. A very seductive wine.

FOOD PAIRINGS AND SERVING SUGGESTIONS

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 white meat and vegetables, seafood, clams, oysters and oven-baked fishes.

Serving Temperature: 9°C - 12°C.

ANALYSIS

Alcohol: 12,9% v/v
Residual sugar: 1.9 g/l
Acidity: 6.8
pH: 3.57

NOTES

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

