

MONTECILLO

CASA FUNDADA EN FUENMAYOR

Rioja



WINE IN MODERATION
ELEGIR | COMPARTIR | CUIDAR

ROSÉ 2019

Respect for the land, the search for exceptional quality, the strict selection of the best Tempranillo and Garnacha grapes. The perfect blend of two varieties that delight with their unique aromas, complexity and freshness.

VINTAGE
2019.

GRAPE VARIETIES
80% Tempranillo and 20% Garnacha.

ORIGIN
D.O.Ca. Rioja, Rioja Alta.

CRAFTING & AGEING
Vineyards selected for their extreme quality and freshness, are harvested in the early hours of the morning to best preserve the aroma of the fruit. Each grape variety was picked at the optimum moment, seeking the best possible balance between fresh fruit and tannin. They are de-stemmed and stored within an inert atmosphere created with dry ice. After a few hours maceration with the skins, the tank is drawn off while the colour intensity is continuously analysed. They go on to ferment in low capacity Flextank® and stainless steel tanks. Each varietal is fermented separately at 16°C. Once all the sugar has been fermented out, we proceed through tasting to make the decision of when to carry out malolactic fermentation. Due to the characteristics of this vintage, the Garnacha variety underwent partial MLF, respecting the original freshness of the Tempranillo. Once the final blend has been

made, it spends two months in contact with the fine lees, with *bâtonnage* taking place thanks to rotors within the truncated-cone shaped tanks.

AWARDS
90 points · JamesSuckling.com (v. 2016 and 2017).

SENSORY EVALUATION
LOOK: Luminous and expressive pale pink, with light lilac-coloured highlights.
AROMA & PALATE: An elegant nose, with notes of fresh strawberry and the petals of roses in full bloom. Captivating. On the palate, its richness surprises at first, followed by its magnificent, enveloping acidity. With a very long and enjoyable aftertaste, it seduces us once again with its notes of fresh red fruit.

SERVING & FOOD PAIRING
Exquisite with pasta dishes and summer salads. The perfect accompaniment to oven baked whole fish and many different types of barbecued meats. Cheeses and Mediterranean-style appetizers.
Serving temperature: 9-10°C.

ANALYSIS
Alcohol: 13.5% v/v
Residual sugar: 1.9 g/l
Total acidity: 5.7 g/l
pH: 3.45

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



NOTAS
