

DESDE 1870

MONTECILLO

CASA FUNDADA EN FUENMAYOR

Rioja



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EL VINO SÓLO SE DISFRUTA CON MODERACIÓN

ROSÉ 2018

Respect for the land, the search for exceptional quality, the strict selection of the best Tempranillo, Garnacha and Graciano grapes. The perfect blend of three varieties that delight with their unique aromas, complexity and freshness. Limited release of 27100 bottles of 750ml and 3700 bottles of 1500ml (magnum).

VINTAGE
2018.

AWARDS

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

GRAPE VARIETIES

80% Tempranillo, 18% Garnacha and 2% Viura.

SENSORY EVALUATION

ORIGIN

D.O.Ca. Rioja, Rioja Alta.

LOOK: Clean and light in colour. A delicate pale pink with bluish highlights.

CRAFTING & AGEING

The freshest grapes are selected in the vineyards, and in order to reduce the excessive alcohol, a typical Rioja white grape was used, famed for its adaptability in blends and its sublime acidity. Short, cold macerations were carried out with the Tempranillo and Garnacha on their skins, always in an inert atmosphere. Once a subtle, elegant and pale colour was reached, the must was drawn off through the use of gravity. A gentle crush was carried out with the Viura to obtain the free run juice, always in a controlled atmosphere. Each variety is fermented separately at low temperature, to maximise the delicate aromas of each one, in two types of small capacity vessels: some in concrete eggs and the rest in stainless steel.

AROMA & PALATE: Intense notes of flowers such as lilacs, along with notes of strawberries and cream and sweet, fresh white fruit.

Harmonious on the palate, enveloping, rich and seductive. Acidity very well balanced with the fresh fruit. Long-lasting finish.

Tempranillo undergoes partial malolactic fermentation while Garnacha undergoes total one. Once this process has been completed the three varieties are blended and the wine is kept with the fine lees in suspension to give the wine body and weight in the mouth.

SERVING & FOOD PAIRING

It can be enjoyed with a wide variety of foods such as salads, creamy rice dishes, white meats, fish and seafood.

Serving temperature: 10°C - 12°C.

ANALYSIS

Alcohol: 13% v/v

Residual sugar: 2.1 g/l

Total acidity: 5.4 g/l

pH: 3.38

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