



# MONTECILLO

*Singladeras*

**RÍAS BAIXAS**  
DENOMINACIÓN DE ORIGEN



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Art de vivre  
WINE, ONLY APPRECIATED IN MODERATION

## ALBARIÑO 2018

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**  
2018

**GRAPE VARIETY**  
100% Albariño

**ORIGIN**  
D.O. Rías Baixas

**CRAFTING & AGEING**  
Vines grown in a privileged area within the zone of El Salnés, close to the Cambados municipality and the Atlantic Coast. The 40-year-old pergola-trained vines were hand-harvested, and the care and respect for the fruit was carried through the whole winemaking process. Maceration in contact with skins for 96 hours at a controlled temperature, followed by gentle pressing. Fermentation at 16°C/61°F for over three weeks. Battonage with the fine lees to provide texture and volume. Subsequent stabilization and filtration. The wine remained in bottle for 3 months prior to its release, maximizing and integrating its aromatic potential.

### SENSORY EVALUATION

**LOOK:** Bright and crystalline, a lemon gold 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 like ripe pear and stone fruit, primarily apricot. On the palate it is broad and fresh. The finish is long and fresh, with a predominant saline note, in perfect harmony with the white fruit notes and ripe apricot.

### 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 poultry, seafood, clams, oysters, oven-baked fish, or home-cured meats.

Ideal serving temperature:  
9°C - 12°C.

### ANALYSIS

Alcohol: 12.5% v/v  
Residual sugar: 1.5 g/l  
Acidity: 6.1  
pH: 3.45

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## NOTES

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