



MONTECILLO
Singladuras

RÍAS BAIXAS
DENOMINACIÓN DE ORIGEN



WINE MODERATION
CHOOSE | SHARE | CARE

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SINGLADURAS DE MONTECILLO ALBARIÑO 2021

VINTAGE
2021.

GRAPE VARIETY
100% Albariño.

ORIGIN
D.O. Rías Baixas.

CRAFTING & AGEING
In a very special area for growing the Albariño variety within the El Salnés area, the ideal vineyards for our Singladuras wine are found near to Cambados and the Atlantic coast.

The 2021 harvest in the area. Marked by heavy rainfall and bad weather throughout almost the whole cycle. Work in the field was essential to be able to pick the grape over a few days without compromising the quality of the grapes and ensure the perfect conditions of health. One very distinctive aspect of the 2021 vintage was that it was a rainy summer, without excessive heat, which allowed us to meet the demands of the plant in terms of water and create fresh wines with a more moderate level of alcohol. The vines, with an average age of 40 years, were hand-harvested in low capacity crates, and the care and respect for the fruit of these vines was also transferred to the winemaking. After the de-stemmed grapes spent 4 days macerating on the skins in small temperature-controlled tanks, then they were gently pressed and fermented at 16°C over 15 days. Once the wine had been blended, continuous battonage of the lees took place to give body and

presence on the palate, helping to create long-lasting and more complex wines. A very noble variety, with a lot of grip that will improve after some time resting in the bottle. In this case, a minimum of three months will pass before it is released.

SENSORY EVALUATION
LOOK: Crystalline and with a seductive brilliance, a lemon yellow tone with greenish highlights, and still some touches of carbon dioxide when it is poured in to the glass.

AROMA & PALATE: A very lively wine with great freshness, it is delicate and subtle, delineated by aromas of white fruit, floral notes of lilac, touches of citrus and saline minerals. After aeration, a clear note of sweet hazelnut appears when the glass is still. On the palate, it is fresh, elegant and agile. The saline and mineral notes stand out, making it a wine with great personality. A wine with varietal character and vibrant acidity that envelops the palate, alongside a very silky texture from the work with the lees. Citrus and floral notes persist on the long finish.

SERVING & FOOD PAIRING
Seafood, baked fish. Octopus. Artisan charcuterie. Salads and all kinds of vegetables. White meat. Paellas and starters.
Serving temperature:
9°C - 12°C.

ANALYSIS
Alcohol: 12.33% v/v
Residual sugar: 2.69 g/l
Acidity: 6.84
pH: 3.35