

DESDE 1870

# MONTECILLO

CASA FUNDADA EN FUENMAYOR

*Rioja*



WINE IN MODERATION  
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## ROSÉ 2020

A unique rosé that brings together two of Rioja's iconic red and white grape varieties: 70% Tempranillo and 30% Tempranillo Blanco. They macerate separately at a low temperature to enhance the delicate primary aromas that give this rosé wine a fine and elegant nose. The bled-off musts are blended together to ferment at 16°C, making this a particularly well-integrated rosé. A wine of great aromatic expressivity, overwhelming personality and a silky palate.

### VINTAGE

2020

### GRAPE VARIETIES

70% Tempranillo & 30% Tempranillo Blanco.

### ORIGIN

D.O.Ca. Rioja, Rioja Alta. Vineyards that give freshness and predominant fruit. They are harvested very early to preserve the aromas.

### CRAFTING & AGEING

They are de-stemmed and vatted in an inert atmosphere of dry ice. The red variety is cold macerated for six hours before being bled-off, obtaining a bright pink coloured must. The Tempranillo Blanco is macerated separately and after spending a day at 8°C, is moved to a small capacity press when the free-run must extracted at low pressure is added to the red Tempranillo must to start the fermentation process. This must is fermented in low capacity, egg-shaped, stainless steel Flextanks at a temperature of approximately 15°C. As well as micro-oxygenating the must, the egg-shaped tanks gently move the lees through convection; and thanks to internal propellers and its inverted shape, we are able to homogenise the blend without losing aromas.

### AWARDS

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

90 points · Guía Gourmets (v. 2018).

### SENSORY EVALUATION

**LOOK:** Clean and bright. Brilliant pale pink.

**AROMA & PALATE:** A fine, elegant nose, very intense in aromas. Stone fruits appear initially on the nose, with notes of pear. After aerating the wine, powerful aromas of strawberry appear and take over, blending in with the rest. Supple and lively on the palate, crisp and seductive. White fruit appears throughout and the finish is marked again by strawberry and exquisite acidity.

### SERVING & FOOD PAIRING

Delicious with pasta dishes and summer salads. It is the perfect pairing for oven-baked fish and a variety of barbecued meats, where its freshness and fruit character enhances the flavour of lightly spiced meat. Cheeses and Mediterranean-style appetizers. Serving temperature: 9-10°C.

### ANALYSIS

Alcohol: 13 v/v  
Residual sugar: 1.9 g/l  
Total acidity: 5.6 g/l  
pH: 3.40

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## NOTAS

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