

Est. 1874

# MONTECILLO

## RIOJA



WINEinMODERATION.com  
Art. nº 1774  
WINE ONLY APPREGIATED IN MODERATION

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



## EDICIÓN LIMITADA 2012

We take the greatest care in selecting the grapes to make Montecillo's most contemporary and at the same time, most timeless wine. Our Edición Limitada expresses the eternal and authentic Rioja. It is the alliance of two ancestral varieties, Tempranillo and Graciano, offering forth an extraordinary wine, of which we produce only 34,860 numbered 750 ml bottles and 950 magnums, each signed by our winemaker, Mercedes García.

### VINTAGE

2012. Very good.

### GRAPE VARIETIES

65% Tempranillo and 35% Graciano. The Tempranillo is selected from vineyards in the areas of Fuenmayor, Medrano and Cenicero where the vines are dry farmed with low yields. The Graciano comes from parcels of more than 20 years of age located near to Laguardia.

### ORIGIN

D.O.Ca. Rioja.

### CRAFTING & AGEING

Hand harvested in small crates. The Tempranillo was harvested the second week of October, whereas the Graciano was picked at the end of the month. Each variety was fermented separately in small stainless steel tanks at a controlled temperature of 26°C. Bleeding off for concentration with continuous pumping-over to increase color and structure. Pre and post fermentative cold maceration. Malolactic fermentation in small underground cement tanks. Then each variety was racked off separately to new barrels of French oak and mixed wood, where it aged for 22 months. The two varietals were blended in the final racking and spent the last 2 months of the ageing period as a single wine. The wine was refined in bottle for at least 2 years in our underground cellars, protected from light.

### AWARDS

94 points · Decanter (v. 2010).  
92 points · International Wine Challenge (v. 2011).  
91 points · Andreas Larsson (v. 2011).

### SENSORY EVALUATION

**LOOK:** Cherry red with bluish highlights. Very bright and deeply colored.

**AROMA & PALATE:** An explosion of black fruit such as black plums, blackberries and mineral hints.

Touches of vanilla and liquorice make up the harmonious and seductive nose. Complex with marked resinous notes. On the palate it is unctuous, lively and enveloping. Silky tannins and ripe fruit with a delicate mouth feel. A long finish, with very elegant acidity with obvious notes of very high quality oak.

### SERVING & FOOD PAIRING

Ideal to accompany dishes of red meat and game. It is a structured wine, making it also an ideal partner to well-cured charcuterie. Best enjoyed at 18°C/64°F.

### ANALYSIS

Alcohol: 13.5% v/v  
Residual sugar: 1.8 g/l  
Total acidity: 5.7 g/l  
pH: 3.481