

DESDE 1870

MONTECILLO

CASA FUNDADA EN FUENMAYOR

Rioja



WINEinMODERATION
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EDICIÓN LIMITADA 2016

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 is an expression of eternal and authentic Rioja. It is the alliance of two ancestral varieties - Tempranillo and Graciano - offering forth an extraordinary wine of which we only produce 43,268 750ml bottles and 5,054 magnum bottles, each signed by our chief winemaker, Mercedes García.

VINTAGE

2016. Classified as very good; recognized for its healthiness throughout the cycle and its slow maturation, with balanced degrees and mostly fresh wines. In our area the harvest took place on the last week of September with grapes of great phenolic concentration, ideal for the ageing.

GRAPE VARIETIES

75% Tempranillo and 25% Graciano.

ORIGIN

D.O.Ca. Rioja estate that provides the Tempranillo grapes for this unique wine is located on one of the highest hills in Fuenmayor. More than 40 years old, it is dry-farmed and bush trained, with predominately sandy, pebbly soils. Light levels are high due to the altitude, helped by fresh breezes in summer. Graciano comes from the Rioja Baja, on this occasion we select a high altitude estate with steep slopes in the Pradejón area for the lower alcohol levels it gives.

CRAFTING & AGEING

With approximately 15 days between the harvest of the two varieties, they were harvested by hand and fermented in small capacity stainless steel tanks with constant pumping-over. Malolactic fermentation in underground cement tanks. They were aged separately in barrels of which 20% were 100% French oak (60% of them were new) and 80% mixed, for

20 months. After a final racking the final blend was made and they spent six more months as a "harmonious blend" in the barrel. This is followed by at least two years in bottle before release.

AWARDS

94 points HR · Decanter (v. 2010 and 2011).

93 points · Tim Atkin MW (v. 2015).

90 points · James Suckling (v. 2013).

90 points · Wine Spectator (v. 2011).

Silver Medal · Bacchus (v.2013).

Silver Medal · IWSC (v. 2014).

SENSORY EVALUATION

LOOK: Cherry red with a very blue rim and very deeply coloured.

AROMA & PALATE: Great intensity at a still glass. During oxygenation, notes of ripe black fruit mixed with chocolate and vanilla appear. On the palate it is strong, with a noble and silky tannin that covers the mouth. Black fruit reappears with memories of plum and toasted flavors with a very persistent sweet finish.

SERVING & FOOD PAIRING

Red meat, game, well-cured charcuterie, gourmet dishes and haute cuisine.

Serving temperature: 18°C/64°F.

ANALYSIS

Alcohol: 13.5% v/v

Residual sugar: 1.7 g/l

Acidity: 5.62 g/l

pH: 3.54l

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