

For almost half a century, Bodegas Montebuena has been putting its extensive knowledge and experience into making quality wines. Montebuena continues this tradition today thanks to what is considered one of the best vineyards in Rioja Alavesa. Located in the south eastern part of the village of Labastida and covering more than 160 hectares, the size and quality of the Montebuena vineyard allows the winegrower to exercise complete control over production

from the vine to the bottle. But what truly sets Montebuena apart is its unique position where the river Ebro is closest to the Sierra Cantabria mountains, creating a blend of Mediterranean and Continental climates that prevents an excess of rain and extreme cold. In addition, the shallow, calcareous soil limits the yield of the harvest and the size of the grapes while increasing the volume of the skins, resulting in deeper colour and a greater concentration of flavour.

### THE HARVEST

It was a shorter vintage than usual in terms of quantity, but of a very high level of quality. Quantity wise, a 25-30% decrease in yield compared to a normal year's harvest. Great concentration of colour and grade that will allow keeping back wines with great longevity and with lots of fruit. Very favourable year for the cultivation of the vine, with two shocks at the beginning and end of the cycle. There was no excessive rainfall but very well distributed throughout the year, which helped the vines show no signs of drought and allowing the grapes to ripen perfectly. The only critical moment caused by the rains was the 70 litres dropped in September, which produced some breakage in berries, especially whites and fortunately was negligible thanks to the high temperatures in the following days of above 30 degrees. This dried the grapes completely and didn't let the fearsome botrytis develop. It was a vintage that accumulated an advance of about 10 days compared to a normal year. The low production, the favourable climate during most of the year, the morphology of grains and clusters and the good work of the winemakers resulted in very high quality wines.

### VINIFICATION

95% Tempranillo, 5% Garnacha. Following a pre-fermentation maceration to ensure maximum extraction of colour and aromas, the must is fermented in stainless steel deposits for 10 days at 26° C.

### THE AGEING

Ageing takes place in barrels made from American and French oak, which are mildly toasted so as not to alter the original character and to prolong the ageing process. The wine is racked every six months, removed from the barrels and then clarified after 12 months ageing. It is then decanted for 25 days and bottled directly without any type of filtration.



### TASTING NOTES

**Colour:** Ruby tone at the centre with a dark deep colour and lively edge.

**Nose:** Cherry and blackberry jam. The wood, although noticeable, complements the openly fruity character of the wine, adding some cinnamon and toasted vanilla notes to the aroma's finish.

**Palate:** Full with a potent impression, which supports the balance between good acidity and a velvety feel. On the finish, it shows a mix of dairy and marinated fruit. It shows body, good complexity, strength and richness of nuances on the palate.

**Food pairing:** Recommended with steaks and other red meats, casseroles, stews, lamb, Spanish chorizo sausages, hard and blue cheeses.

### TECHNICAL DATA

Varietals	95% Tempranillo, 5% Garnacha.
Vine Age	Average of 25 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	11 Days.
Barrel Composition	American & French Oak.
Barrel Age	1-3 Years Old.
Time in Barrel	12 Months.
Time in Bottle	12 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,66 g/L
pH	3,66
SO2 free (mg/l)	45 mg/L
Residual sugar (gr/l)	2,24 g/L
Suggested serving temperature	17-18°C
Winemaker	César Castro.

### AWARDS



DECANTER - 2022  
 UK