

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

The vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

### VINIFICATION

100% Tempranillo. Following a pre-fermentation maceration to ensure maximum extraction of colour and aromas, the must is fermented in stainless steel deposits for 12 days at 27° C.

### THE AGEING

The wine is aged in new American and French oak for five months to give it a pleasant touch of wood.



### TASTING NOTES

**Colour:** Lovely garnet-red colour.

**Nose:** Nicely floral with red/black forest fruit, hints of pencil box and roasted nuts with a touch of dried herbs.

**Palate:** Flavours of fresh red fruit, with a touch of dry herbs and well-defined, silky tannins on the finish.

**Food pairing:** Recommended with finger food, pasta, rice and meat dishes as well as with cheese.

### TECHNICAL DATA

Varietals	100% Tempranillo.
Vine Age	15 Years Old.
Fermentation Temperature	27° C.
Fermentation & Maceration Period	12 Days.
Barrel Composition	70% American and 30% French.
Barrel Age	2-4 Years Old.
Time in Barrel	6 Months.
Time in Bottle	Minimum 3 Months.
Alcohol content (vol)	14%
Acidity total (gr/l)	4.9 g/L
pH	3.69
SO2 free (mg/l)	31 mg/L
Residual sugar (gr/l)	2,4 g/L
Suggested serving temperature	15/16° C
Winemaker	César Castro.

### AWARDS



JAMES SUCKLING  
 - 2021 USA