

# MONTECILLO BLANCO 2023

A UNIQUE AND DISTINCTIVE WHITE WINE. VIURA, TEMPRANILLO BLANCO AND SAUVIGNON BLANC ARE MADE SEPARATELY IN NEW FRENCH OAK BARRELS. FIVE MONTHS' OF LEES CONTACT GIVE IT A CREAMY TEXTURE AND GREAT BODY ON THE PALATE. THE FRUIT OF MORE THAN 150 YEARS OF EXPERIENCE AND KNOW-HOW.

## VINTAGE 2023.

**|VERY GOOD|** THANKS TO RIGOROUS CONTROL AND EXHAUSTIVE TREATMENTS IN OUR VINEYARDS TO CONTROL POSSIBLE ATTACKS, THE GRAPES RIPENED CORRECTLY AND WITH A BALANCED PRODUCTION, RESULTING IN HEALTHY GRAPES WITH GOOD ACIDITY AND FRESH FRUIT AROMAS.



40% VIURA, 40% SAUVIGNON BLANC AND 20% TEMPRANILLO BLANCO.



**|VIURA|** IT COMES FROM BUSH VINES OF MORE THAN 60 YEARS OF AGE, LOCATED AT MORE THAN 600M ALTITUDE IN THE RIOJA ALTA ON HILLS OF CALCAREOUS-CLAY SOIL, WITH PEBBLES. THE BERRIES ARE SMALL WITH THICK, TOUGH SKINS, WHICH HIDE A MULTITUDE OF AROMATIC COMPOUNDS.

**|TEMPRANILLO BLANCO|** GROWN ON MORE CLAY-BASED SOILS.

**|SAUVIGNON BLANCO|** IT COMES FROM PARCELS LOCATED IN THE COOLEST, MORE EASTERNMOST AREA OF THE D.O. AT MORE THAN 700 METRES ABOVE SEA LEVEL.



EACH VARIETY IS VINIFIED SEPARATELY. THE GRAPES ARE DESTEMMED BEFORE VATTING. LONG MACERATIONS AT A LOW TEMPERATURE TO EXTRACT ALL THE PRIMARY AROMAS. VERY GENTLE PRESSING. THE FINAL STAGE OF THE ALCOHOLIC FERMENTATION TOOK PLACE IN UNLINED CEMENT TANKS (THE FIRST YEAR WE HAVE USED THIS TECHNIQUE) AT A VERY LOW TEMPERATURE TO ENHANCE THE AROMATIC CONCENTRATION AND THE EXPRESSION OF EACH VARIETY.



**MONTECILLO**  
BODEGA CENTENARIA

*Rioja*

DENOMINACIÓN DE ORIGEN CALIFICADA



THE PARTIALLY FERMENTED MUST WAS THEN RACKED TO NEW AND SEMI-NEW ALLIER FRENCH OAK BARRELS WITH A VERY GENTLE TOAST TO COMPLETE THE FERMENTATION PROCESS. DUE TO THE VINTAGE CHARACTERISTICS, THIS YEAR THE DECISION WAS MADE TO RESPECT THE NATURAL ACIDITY OF THE GRAPE, AND TO NOT UNDERTAKE MALOLACTIC FERMENTATION. EXHAUSTIVE BÂTTONAGE TOOK PLACE EVERY TWO DAYS OF THE THREE VARIETIES DURING 5 MONTHS TO ADD VOLUME ON THE PALATE AND ENHANCE ITS RICH TEXTURE.



**|COLOR|** A PALE LEMON YELLOW COLOUR WITH GREENISH HIGHLIGHTS, ITS GLYCERINE TEXTURE AND DENSITY CAN CLEARLY BE SEEN WHEN THE GLASS IS SWIRLED.

**|AROMA|** ON THE NOSE, THE SAUVIGNON BLANC VARIETY STANDS OUT AT FIRST, WITH NOTES OF PASSION FRUIT AND GRAPEFRUIT. AS SOON AS IT IS AERATED, FRESH PEAR AND ACACIA FLOWERS APPEAR, ENVELOPED IN LIGHT TOASTED AND PÂTISSERIE NOTES.

**|TASTE|** COMPLETELY ENTRANSCING. THE CONSTANT AND DELICATE WORK WITH THE LEES, TOGETHER WITH THE ESSENCE OF THE VARIETIES MAKES FOR A BROAD, POWERFUL, ROUND AND VERY LONG WINE. IT IS A HIGHLY ENJOYABLE WINE, WITH ELEGANT ACIDITY THAT BRINGS TOGETHER THE WHOLE ENSEMBLE. BEWITCHING FRUIT REAPPEARS WITH FORCE ON THE BACK PALATE.

## ANALYSIS

[ALCOHOL]	[RESIDUAL SUGAR]	[TOTAL ACIDITY]	[pH]
13.5% v/v	1.4 g/l	5.4 g/l	3.49



bodegasmontecillo.com



WINE IN MODERATION  
CHOOSE | SHARE | CARE