

# MONTECILLO

## EDICIÓN LIMITADA 2017

OUR WINEMAKER'S MOST PERSONAL AND INTUITIVE WINE, A MASTERFUL INTERPRETATION AND REVIVAL OF MORE THAN 150 YEARS OF HERITAGE. TWO ANCESTRAL VARIETIES - TEMPRANILLO AND GRACIANO - BLENDED TOGETHER TO OFFER THE MOST MODERN RIOJA WINE FROM THE THIRD OLDEST WINERY IN THE D.O.C.A. RIOJA. INTENSE AND OPULENT, WITH A GREAT EXPRESSION OF FRUIT AND SURPRISING BALANCE. PURE ELEGANCE AND DARING.

### VINTAGE 2017.

**|VERY GOOD|** A VINTAGE THAT WILL BE REMEMBERED IN MANY PARTS OF EUROPE FOR THE FROSTS THAT TOOK PLACE ON THE 28TH OF APRIL. THE HARVEST WAS MARKED BY REDUCED PRODUCTION LEVELS AND VERY HIGH QUALITY FRUIT WITH LOW WEIGHT BERRIES THANKS TO THE ABSENCE OF PESTS AND DISEASES THROUGHOUT THE WHOLE OF THE GROWTH CYCLE. THE WINES HAVE EXCEPTIONALLY HIGH CONCENTRATIONS OF TANNINS AND A GREAT CAPACITY FOR AGEING.

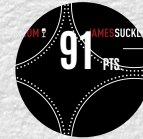


70% TEMPRANILLO AND 30% GRACIANO.



**|TEMPRANILLO|** THE ESTATES ARE LOCATED ON ONE OF THE HIGHEST HILLS IN FUENMAYOR (LOS BLANCOS AND LOS LLANOS). MORE THAN 40 YEARS OF AGE, THE VINEYARDS ARE DRY-FARMED AND BUSH TRAINED, WITH PREDOMINATELY SANDY SOILS WITH PEBBLES. LIGHT LEVELS ARE HIGH DUE TO THE ALTITUDE, HELPED BY FRESH BREEZES IN SUMMER. THESE ESTATES PRODUCE NO MORE THAN 4,000 KG/HA. FOR THE FIRST TIME, THIS VINTAGE A VINEYARD LOCATED IN BADARÁN (ARIJAS) WITH A TINTA DE TORO CLONE WAS SELECTED TO CO-FERMENT WITH THE GRAPES FROM THE FUENMAYOR VINEYARDS.

**|GRACIANO|** THIS COMES FROM THE RIOJA ORIENTAL, IN THE TUDELILLA AREA. EXCEPTIONAL RIPENING HAS GIVEN US GRAPES WITH THE HIGHEST EXPRESSION OF TANNIN AND COLOUR, TOGETHER WITH EXQUISITE ACIDITY.



**MONTECILLO**  
BODEGA CENTENARIA

*Rioja*

DENOMINACIÓN DE ORIGEN CALIFICADA



THE TWO VARIETIES WERE PICKED BY HAND, APPROXIMATELY TWO WEEKS APART. THEY WERE THEN FERMENTED IN SMALL CAPACITY STAINLESS STEEL TANKS WITH CONSTANT PUMPING-OVER. MALOLACTIC CONVERSION TOOK PLACE IN UNDERGROUND CEMENT TANKS.



**|TEMPRANILLO|** 20 MONTHS' AGEING IN MEDIUM TOAST MIXED OAK (80%) AND FRENCH OAK (20%) BARRELS.

**|GARNACHA|** 20 MONTHS' AGEING IN MEDIUM TOAST- PLUS MIXED OAK (80%) AND FRENCH OAK (20%) BARRELS. AFTER BEING BLENDED TOGETHER, THE WINE WAS RETURNED TO THE BARRELS FOR SIX MONTHS TO BETTER INTEGRATE THE VARIETIES AS A HARMONIOUS BLEND.



THE WINE IS REFINED IN THE BOTTLE FOR AT LEAST A FURTHER TWO YEARS BEFORE BEING RELEASED TO MARKET.



**|COLOR|** BRIGHT, DEEP CHERRY RED WITH A BLUISH RIM.

**|AROMA|** GREAT INTENSITY BEFORE SWIRLING, AFTER OXYGENATION, NOTES OF RIPE BLACK FRUIT APPEAR MIXED WITH CHOCOLATE AND VANILLA.

**|TASTE|** ON THE PALATE IT IS POWERFUL, WITH NOBLE, SILKY TANNINS THAT FILL THE MOUTH. THE BLACK FRUIT REAPPEARS WITH HINTS OF PLUM, TOASTED NOTES AND A SWEET AND LONG-LASTING FINISH.

### ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
13.5% v/v	1.6 g/l	5.82 g/l	3.52



bodegasmontecillo.com



WINE IN MODERATION  
CHOOSE | SHARE | CARE