

# MONTECILLO ROSÉ 2023

A WINE OF GREAT AROMATIC EXPRESSION, AN ATTRACTIVE SILKY TEXTURE AND AN ELEGANT PERSONALITY. IT IS SURPRISINGLY LIGHT, WITH FINE ACIDITY. BRINGING TOGETHER THE RED AND WHITE VERSIONS OF RIOJA'S MOST ICONIC VARIETY, THE GRAPES ARE MACERATED SEPARATELY AT LOW TEMPERATURE TO HIGHLIGHT THEIR DELICATE PRIMARY AROMAS. THE FRUIT OF MORE THAN 150 YEARS OF EXPERIENCE AND KNOW-HOW. THE PERFECT WINE TO SERVE AS AN APERITIF, AT A BARBECUE OR A DINNER WITH FRIENDS.

## 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.



75% TEMPRANILLO AND 25% TEMPRANILLO BLANCO.



D.O.CA. RIOJA, RIOJA ALTA. VINEYARDS WHERE FRESHNESS AND FRUIT PREDOMINATE. THEY WERE PICKED IN THE VERY EARLY HOURS OF THE MORNING TO RETAIN THEIR AROMAS.



**TEMPRANILLO:** COLD MACERATED FOR SIX HOURS BEFORE BLEEDING OFF, TO OBTAIN A MUST OF A VERY PRETTY SHADE OF PINK. THE TEMPRANILLO BLANCO WAS MACERATED SEPARATELY AND AFTER A DAY AT 8°C IT WENT TO A SMALL CAPACITY PRESS TO OBTAIN FIRST RUN MUST AT LOW PRESSURE. THE BLENDED MUSTS THEN START THE PROCESS OF FERMENTATION AT LOW TEMPERATURE (BELOW 14°C) TO MAXIMISE THE PRIMARY AROMAS, IN SMALL CAPACITY EGG-SHAPED TANKS AND STAINLESS STEEL TRUNCATED CONE SHAPED TANKS. THE MUST IS MICRO-OXYGENATED IN THE EGG-SHAPED TANKS AND THE LEES ARE STIRRED USING CONVECTION MOVEMENTS. IN THE TRUNCATED-CONE TANKS, THE INTERNAL PROPELLERS HELP TO HOMOGENISE THE BLEND WITHOUT LOSING AROMAS



**MONTECILLO**  
BODEGA CENTENARIA

*Rioja*

DENOMINACIÓN DE ORIGEN CALIFICADA

THANKS TO ITS INVERTED SHAPE. AS THE RESULTING WINE HAS JUST THE RIGHT AMOUNT OF BALANCED ACIDITY, IT DOES NOT NEED TO GO UNDERGO MALOLACTIC CONVERSION, SO THE NATURAL FRESHNESS OF THE TINE IS MAINTAINED. IN THE TRUNCATED-CONE TANKS, VERY EXACTING WORK WITH THE FINE LEES TAKES PLACE OVER TWO MONTHS, WHICH GIVES THE WINE ITS CHARACTERISTIC UNCTUOUS TEXTURE AND PERSONALITY.



**|COLOR|** BRIGHT, VIVID AND LUMINOUS PALE PINK, WITH LILAC HIGHLIGHTS.

**|AROMA|** STUNNINGLY DIRECT ON THE NOSE, NOTES OF RED FRUIT INTERTWINED WITH WHITE FLOWERS AND HINTS OF FRESH APPLE IN THE BACKGROUND.

**|TASTE|** RICHLI TEXTURED UPON ENTRY WITH GREAT DEPTH, A CLEAR REFLECTION OF THE WORK CARRIED OUT WITH THE LEES. FRESH FRUIT THROUGHOUT, WITH EXQUISITE ACIDITY THAT MELTS ELEGANTLY.

## ANALYSIS

| ALCOHOL  | RESIDUAL SUGAR | TOTAL ACIDITY | pH   |
|----------|----------------|---------------|------|
| 13 % v/v | 1.7 g/l        | 5.15 g/l      | 3.41 |



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WINE IN MODERATION  
CHOOSE | SHARE | CARE