

MONTECILLO GRAN RESERVA 2015



MONTECILLO
BODEGA CENTENARIA

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA

Only made in the very best vintages, this Gran Reserva reflects the finest Riojaan traditions, elegance and classicism. An extraordinarily complex and expressive wine that brims with different nuances. With at least two years' ageing in French oak barrels and more than 40 months in the bottle, it is subtle and silky, with polished, velvety tannins and notes of resin and candied fruit.

VINTAGE: 2015. Very good.

The earliest harvest in the history of Rioja, which stands out for its freshness, elegance and noticeable aptitude for ageing.

The good weather throughout the whole of the growth cycle culminated in an exceptionally favourable September, with the perfect weather to ensure the final ripening of the grapes.



90% Tempranillo and 10% Graciano.



Tempranillo: Dry-farmed bush vines, with an average age of more than 40 years, planted in the Rioja Alta, in towns with a long winemaking tradition: Fuenmayor, Cenicero, Baños de Ebro, Sajazarra, Cuzcurrita and Arenzana.

Poor, sandy textured soils with little organic matter, in the Rioja Alta area. The vines are more than 40 years old and the yields do not exceed 5,500kg/ha.

Graciano: Vineyards in the Pradejón area in Rioja Oriental, near to a meander of the River Ebro, at 360 metres altitude, where the climate is much more Mediterranean and the soils contain a lot more clay.



Tempranillo: Alcoholic fermentation in stainless steel tanks at a controlled temperature of 28°C, with prior bleeding-off of 10% of the must. Cold pre-fermentative maceration over three weeks. After fermentation, the wine remains in contact with the skins for approximately three more weeks.

Graciano: Alcoholic fermentation in small truncated-cone steel tanks at a controlled temperature, with post-fermentative maceration in order to ensure ripe and balanced tannins as well as a great intensity of colour. Malolactic fermentation took place separately in underground cement tanks.



Tempranillo: 30 months' ageing in medium-toast French oak barrels of a maximum of three years of age, seeking to maintain the fruity notes of the variety.

Graciano: 30 months' ageing in medium-high toast French oak barrels of a maximum of three years of age, seeking to ensure greater complexity, resinous, roasted coffee and spiced notes.



After bottling, this wine remains for at least 4 years in the cellar's underground bottle rack.



A beautiful shade of ruby red with cherry red highlights. Medium intensity with a clean, bright rim. The wine is tremendously clean on the nose. As it opens and aerates, we are gifted with infinite notes of fruit compote, vanilla, toasted bread, tobacco and nutmeg, which become ever more intense and powerful. On the palate, the wine is silky and seductive, but retains a structure and acidity that carry it through spectacularly. Polished tannins, with oak of exquisite quality appearing on the aftertaste. Very long, it leaves a silky texture and fresh flavours on the finish.

ANALYSIS			
Alcohol	Residual sugar:	Total acidity:	pH
13.5% v/v	1.5 g/l	5.7 g/l	3.58



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