

VIÑA MONTY VIURA 2018



VINTAGE 2018.

[GOOD] THE VINTAGE WAS MARKED BY RAINFALL DURING THE PERIOD OF VEGETATIVE GROWTH. A LATE VINTAGE, IN WHICH THE WORK IN THE VINEYARD WAS ESSENTIAL TO ENSURE A BALANCED CANOPY FOR GOOD RIPENING AND TO FAVOUR HEALTH.



100% VIURA.



TWO ESTATES AT 650 METRES ALTITUDE, IN THE AREA OF SOTÉS (RIOJA ALTA) WITH POOR, ROUGH TERRAIN. VERY SMALL BUNCHES THAT ARE CONCENTRATED AND RICH IN AROMAS, WITH EXQUISITE ACIDITY AND A MODERATE LEVEL OF ALCOHOL.



AFTER MANUAL HARVESTING, EACH PARCEL WAS VINIFIED SEPARATELY. ALCOHOLIC FERMENTATION TOOK PLACE IN EGG-SHAPED TANKS AT A LOW TEMPERATURE, WHERE IT REMAINED WITH ITS LEES FOR TWO MONTHS.



18 MONTHS' AGEING IN SEMI-NEW EXTRA-FINE GRAINED FRENCH OAK BARRELS OF MEDIUM TOAST.



THE WINE WAS THEN AGED IN THE BOTTLE FOR AT LEAST 20 MONTHS.



|COLOR| BRIGHT LEMON YELLOW WITH A GOLDEN RIM.
|AROMA| CLEAN AND BRIGHT. A VERY EXPRESSIVE NOSE, WHERE NOTES OF PATISSERIE, VANILLA AND SWEET QUINCE STAND OUT.
|TASTE| PERSISTENT AND SEDUCTIVE. VERY BROAD, WITH AN UNCTUOUS, GLYCERINE TEXTURE. VERY SUBTLE TANNINS AND TREMENDOUSLY WELL-BALANCED ACIDITY. IT HAS A LONG, PERSISTENT FINISH.

ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
13% v/v	1.7g/l	5.5 g/l	3.54



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