

MONTECILLO EDICIÓN LIMITADA GARNACHA BLANCA 2022

DESDE 1870

MONTECILLO
BODEGA CENTENARIA

Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA

THE MOST PERSONAL AND INTUITIVE VISION OF OUR CHIEF WINEMAKER, MERCEDES GARCÍA, WHO MASTERFULLY INTERPRETS AND REVITALIZES A LEGACY OF MORE THAN 150 YEARS. A VERY ELEGANT, SILKY AND SURPRISING 100% GARNACHA BLANCA WHITE WINE. REMARKABLY FLORAL, CREAMY AND MINERAL. PURE ELEGANCE AND BOLDNESS.

VINTAGE 2022.

A VINTAGE MARKED BY A VERY FAST VEGETATIVE CYCLE, WITH SCARCE RAINFALL AND HIGH TEMPERATURES FROM MAY TO AUGUST. THIS LED TO OPTIMAL SANITARY CONDITIONS FOR RIPENING. THE HARVEST BEGAN EARLY AND LASTED 88 DAYS.



100% GARNACHA BLANCA.



LOCATED IN A IN VALLE DEL RIO ALHAMA, MORE SPECIFICALLY IN THE BARRANCO DEL CORA, 590 METERS ABOVE SEA LEVEL. PLANTED IN 2014. WITH A SLOPE OF LESS THAN 3% AND WITH A NNW - SSE ORIENTATION ON ALLUVIAL SOILS WITH SANDY DEPOSITS. DEEP AND POROUS SOIL.



MADE FROM A SKIN MACERATION AND SOFT PRESSING. THE FREE-RUN MUST FERMENTS IN RAW CEMENT TANKS AND REMAINS IN CONTACT WITH ITS LEES FOR 5 MONTHS.



IT IS THEN TRANSFERRED TO NEW FRENCH OAK BOCOYS WITH LIGHT TOASTING, WHERE IT WILL EVOLVE FOR 7 MONTHS IN CONTACT WITH ITS LEES, WITH BATTONAGE EVERY TWO DAYS.



AFTER BOTTLING, THE WINE RESTED FOR 6 MONTHS IN THE CELLAR'S SUBWAY CELLARS.



|COLOR| BRIGHT STRAW YELLOW COLOR, WITH LEMONY REFLECTIONS.
|AROMA| ELEGANT NOSE, FULL OF NUANCES. BAKED APPLE, MINERAL NOTES MIXED WITH ACACIA FLOWER AND A WONDERFUL AND PLEASANT BACKGROUND OF VANILLA AND TOASTED BREAD. THE PALATE IS SWEET, AMPLE, ARCHETYPICALLY VARIETAL. THE AROMAS OF RIPE WHITE FRUIT ARE AGAIN THE PROTAGONISTS AND ARE ACCOMPANIED BY SUBTLE NOTES OF WOOD AND SPICES.

|TASTE| VERY EXPRESSIVE NATURAL ACIDITY, WHICH IS ASSEMBLED WITH THE GLYCERIN IN THE MOUTH LEAVING A SILKY AND TREMENDOUSLY SEDUCTIVE MEMORY.

ANALYSIS

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	pH
13% v/v	1.5 g/l	5.1 g/l	3.49



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WINE IN MODERATION
CHOOSE | SHARE | CARE