## VIÑA MONTY GRAN RESERVA 1975

Podegas, Montroille

WINES THAT ARE TRUE ICONS AND REPRESENTATIONS OF THE LIVING HISTORY OF OUR WINERY. MADE EXCLUSIVELY IN EXCEPTIONAL VINTAGES THAT OFFER US POWERFUL, ROBUST AND WELL-STRUCTURED WINES WITH ENORMOUS AGING POTENTIAL. OUR COLLECTION OF HISTORIC VINTAGES GOING BACK TO 1926 RESTS IN OUR CELLARS. A MYTH, AN ICON, A LEGEND. THE WINE THAT ATTRACTED EVERYONE'S ATTENTION AND INTERNATIONAL RECOGNITION IN THE BLIND TASTING OF WINES FROM RIOJA AND BORDEAUX THAT TOOK PLACE IN AMSTERDAM IN 1983.

## VINTAGE 1975.

VERY GOOD SPRING RAINS ENSURED THE DEVELOPMENT OF THE VINES DURING THE FIRST PHASES OF THE CYCLE. GOOD TEMPERATURES IN SUMMER ENABLED THE GRAPES TO RIPEN FULLY, WITH THE HARVEST TAKING PLACE IN MID-OCTOBER.



80% TEMPRANILLO, 10% GARNACHA AND 10% MAZUELO.



GRAPES FROM THE EL MONTECILLO ESTATE, LOCATED IN CENICERO, ON THE BANKS OF A MEANDER OF THE RIVER EBRO, WITH SANDY TEXTURED CHALK SOIL.

TRADITIONALLY HARVESTED BY HAND IN THE GRAPE HODS KNOWN AS COMPORTONES. ALCOHOLIC FERMENTATION IN WOODEN FOUDRES, IN WHICH THE WINE MACERATED ON ITS SKINS FOR 40 DAYS. MALOLACTIC FERMENTATION TOOK PLACE IN UNDERGROUND CEMENT TANKS.



THIS GRAN RESERVA SPENT 46 MONTHS AGEING IN AMERICAN OAK BARRELS.







IT WAS BOTTLED IN A MAGNUM (1.5 LITERS) IN 1979, AND IT HAS BEEN RESTING IN THE WINERY'S UNDERGROUND CELLARS EVER STNCF.

| COLOR | A REDDISH COLOR THAT DISSOLVES INTO AN ORANGE RIM. | AROMA | ON THE NOSE IT IS COMPLEX AND LIVELY WITH GREAT INTENSITY. THE NOTES OF TRUFFLE INTERTWINE WITH SWEET AROMAS, OF DRIED APRICOTS AND PRUNES.

TASTE ON THE PALATE, THE NOTES OF DRIED FRUITS ARE COMPLEMENTED BY SUBTLE HINTS OF SPICES IN A PERFECTLY INTEGRATED BOUQUET. A WINE OF EXTRAORDINARY FINESSE, A GEM THAT EXPRESSES ITSELF WITH TOTAL ELEGANCE. ITS EXQUISITE ACIDITY ENVELOPS A MULTITUDE OF AROMAS AND TERTIARY FLAVORS, WITH A PREDOMINANCE OF GLACÉ FRUIT AND SMOKY NOTES. AN EXCEPTIONAL WINE FROM A LEGENDARY VINTAGE.

## **ANALYSIS**

ALCOHOL	RESIDUAL SUGAR	[TOTAL ACIDITY]	[pH]
12.5 % v/v	1.7 g/l	5.7 g/l	3.48



