

Montebuena

D.O. Ca. Rioja (Alavesa)

Clos Norte Reserva 2017

For almost half a century, Bodegas Montebuena has been putting its extensive knowledge and experience into making quality wines. Montebuena continues this tradition today thanks to what is considered one of the best vineyards in Rioja Alavesa. Located in the south eastern part of the village of Labastida and covering more than 160 hectares, the size and quality of the Montebuena vineyard allows the winegrower to exercise complete control over production from the vine to the bottle. But what truly sets Montebuena apart is its unique position where the river Ebro is closest to the Sierra Cantabria mountains, creating a blend of Mediterranean and Continental climates that prevents an excess of rain and extreme cold. In addition, the shallow, calcareous soil limits the yield of the harvest and the size of the grapes while increasing the volume of the skins, resulting in deeper colour and a greater concentration of flavour.

The harvest

Rioja Alavesa's 2017 harvest was an exceptional one. High temperatures during early spring led to an early sprouting and greater vegetative growth than usual. However, a frost towards the end of April caused extensive damage to many of Rioja's vineyards. Cold air remained at the bottom of the valleys, so vineyards located higher in altitude were not as affected. High temperatures during summer and the subsequent drought led to an earlier and shorter harvest than usual. It lasted from September 20 to October 2, whereas on average it begins after October 12. Despite the irregularities, wine quality was exceptional, with excellent colour, structure and very sweet ripe tannins.

Vinification

The grapes are de-stemmed and crushed before undergoing a cold maceration at 6° C for 36 hours. Afterwards, the must and skins are placed in stainless steel deposits and fermented at a constant 25° C. Following fermentation, the wine begins the malolactic fermentation naturally after a month.

The ageing

The wine is aged for 18 months in American and French oak barrels, one to three years old and with a medium toast. The wine is racked every 6 months. After the final racking, the wine is lightly clarified and decanted and bottled directly without any type of filtration.

Tasting notes

Colour: A highly intense and deep core of dark cherry with a garnet edge. Bright and clean.

Nose: Complex, with good intensity. Over a background of ripe fruit, one notices hints of cocoa, wild fruit (dark cherries), smoke and liquor. As it stays in the glass, mineral and balsamic notes begin to arise.

Palate: Full of flavour on the fore palate with a base of wild ripe berries as the principal sensation, similar to a mix of jam and plums. Light, velvety feel, with a liquorice finish.

Food pairing: Pairs well with poultry, red meats and lamb as well as stews and diverse cheeses.

AR A E X
Grands
Spanish Fine Wines

Montebuena



Technical data

Varietals	100% Tempranillo.
Vine Age	30-50 years old.
Vineyards	Special selection of vineyards on the northern part of Labastida village.
Fermentation Temperature	25°C
Fermentation & Maceration Period	16 Days.
Barrel Composition	70% French & 30% American oak.
Barrel Age	1-3 Years Old.
Time in Barrel	18 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14 % vol
Acidity total (gr/l)	4,9 g/L
pH	3,7
SO2 free (mg/l)	28 mg/L
Residual sugar (gr/l)	1,3 g/L
Suggested serving temperature	17-18°C
Winemaker	César Castro.



MUNDUSVINI
GOLD - 2023
Germany