

Montebuena

D.O. Ca. Rioja (Alavesa)

Clos Reserva Especial 2018

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

The cycle began with a very rainy autumn. The winter was very cold and loaded with several snowfalls, which resulted in a late sprouting that marked the development of the entire vegetative cycle. Spring was also rainy giving way to a summer in which high temperatures came later than usual. The delay in the cycle was maintained until maturity, beginning the harvest of red grapes on October 15th. The fruit arrived at the winemaking cellar with good sanitary status and maturation. The grades were medium and the levels of acidity fairly balanced giving rise to wines with great potential both for early consumption and for ageing as well as storage.

Vinification

The grapes are destemmed 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 pinkish edge. Bright and clean.

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

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, candy and marinated plums. Light, velvety feel, with a liquorice finish.

Food pairing: Pairs well with poultry, red meats, lamb, pasta in sauce and all types of mature cheese.

AR A E X
Grands
Spanish Fine Wines

Montebuena



Technical data

Varietals	100% Tempranillo.
Vine Age	40 years old.
Fermentation Temperature	25°C
Fermentation & Maceration Period	28 Days.
Barrel Composition	70% French & 30% American oak.
Barrel Age	1-3 Years Old.
Time in Barrel	16 Months.
Time in Bottle	Minimum 20 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,77 g/L
pH	3,78
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	2,64 g/L
Suggested serving temperature	17-18°C
Winemaker	César Castro.