

# Montebuena

*D.O. Ca. Rioja (Alavesa)*

## Selección Particular 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

95% Tempranillo, 5% Garnacha. Following a pre-fermentation maceration to ensure maximum extraction of colour and aromas, the must is fermented in stainless steel deposits for 10 days at 26° C.

### The ageing

Ageing takes place in barrels made from American and French oak, which are mildly toasted so as not to alter the original character and to prolong the ageing process. The wine is racked every six months, removed from the barrels and then clarified after 12 months ageing. It is then decanted for 25 days and bottled directly without any type of filtration.

### Tasting notes

**Colour:** Ruby tone at the centre with a dark deep colour and lively edge.

**Nose:** Cherry and blackberry jam. The wood, although noticeable, complements the openly fruity character of the wine, adding some cinnamon and toasted vanilla notes to the aroma's finish.

**Palate:** Full with a potent impression, which supports the balance between good acidity and a velvety feel. On the finish, it shows a mix of dairy and marinated fruit. It shows body, good complexity, strength and richness of nuances on the palate.

**Food pairing:** Recommended with steaks and other red meats, casseroles, stews, lamb, Spanish chorizo sausages, hard and blue cheeses.

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## Technical data

Varietals	95% Tempranillo, 5% Garnacha.
Vine Age	Average of 25 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	11 Days.
Barrel Composition	American & French Oak.
Barrel Age	1-3 Years Old.
Time in Barrel	12 Months.
Time in Bottle	12 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,66 g/L
pH	3.66
SO2 free (mg/l)	45 mg/L
Residual sugar (gr/l)	2,24 g/L
Suggested serving temperature	17-18°C
Winemaker	César Castro.