

# Montebuena

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

## Crianza 2021

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

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

### 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.                 |