

Montebuena

D.O. Ca. Rioja (Alavesa)

Madurado 2022

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 2022 vintage has been characterized by being climatically atypical, with a very humid end of winter and beginning of spring and then a persistent lack of rain and high temperatures, which, however, have not generated severe stress in the vineyards, as it was foreseeable. It has favored a complete maturation that in very humid years is not always complete. The result: a contained production, grain size somewhat smaller than normal with a good concentration of anthocyanins, medium tannins, and a higher concentration of aromas than expected. Despite being one of our earliest harvests in the last ten years, the good weather forecasts and the sanitary state of the vineyard, allowed us to carry out a harvest respecting the perfect state of maturation of each estate. The different maturation rates of the vineyard from one farm to another have been notorious, being one of the longest vintages in recent years. The 2022 wines show good levels of color, alcohol and acidity. Aromatically they are quite expressive and show a good skeleton in the mouth that suggests a great potential for aging and storage.

Vinification

100% Tempranillo. Following a pre-fermentation maceration to ensure maximum extraction of colour and aromas, the must is fermented in stainless steel deposits for 12 days at 27° C.

The ageing

The wine is aged in new American and French oak for five months to give it a pleasant touch of wood.

Tasting notes

Colour: Lovely garnet-red colour.

Nose: Nicely floral with red/black forest fruit, hints of pencil box and roasted nuts with a touch of dried herbs.

Palate: Flavours of fresh red fruit, with a touch of dry herbs and well-defined, silky tannins on the finish.

Food pairing: Recommended with finger food, pasta, rice and meat dishes as well as with cheese.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	15 Years Old.
Fermentation Temperature	27° C.
Fermentation & Maceration Period	12 Days.
Barrel Composition	70% American and 30% French.
Barrel Age	2-4 Years Old.
Time in Barrel	6 Months.
Time in Bottle	Minimum 3 Months.
Alcohol content (vol)	14%
Acidity total (gr/l)	4.8 g/L
pH	3.69
SO2 free (mg/l)	31 mg/L
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	15/16° C
Winemaker	César Castro.