

# Montebuena

D.O. Ca. Rioja (Alavesa)

## Rosé 2024

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 rainy winter with moderate temperatures, which led to budding even earlier than in 2023. The beginning of spring was also rainy, giving way to a period of prolonged drought that would last until September, with moderate temperatures. The red grape harvest began in October, as usual. The result: a very low-yield harvest of fairly high quality. The 2024 wines are aromatic, well-structured and fairly balanced on the palate.

### Vinification

100% Garnacha. After de-stemming and crushing the grapes, they are cold macerated for 36 hours to extract the maximum fruit aromas possible. The must is then gravity bled and fined through natural decantation, also at low temperature, before undergoing alcoholic fermentation. This is done at 14°C over 14 days, followed by a post-fermentation maceration on the lees. Finally, the wine is racked and decanted in sealed concrete deposits, whereupon it is ready for filtering and bottling.

### Tasting notes

**Colour:** Pale pink colour, translucent with greyish hues at the edges.  
**Nose:** Prominence of fruit aromas of strawberry with citrus notes in the background.  
**Palate:** The first impression is freshness and intensity, although the acidity gradually smoothes out as the wine passes through the mouth and gives way to a mixture of sweetness with a slightly bitter notes and a silky feel that balances the first sensation.  
**Food pairing:** Pairs well with grilled fish, seafood, pasta, salads, vegetables and young cheeses.



## Technical data

Varietals	100% Garnacha.
Vine Age	20 Years Old.
Fermentation Temperature	14°C
Fermentation & Maceration Period	14 Days.
Time in Bottle	Minimum 1 Month.
Alcohol content (vol)	13,5%
Acidity total (gr/l)	6,15 g/L
pH	3,43
SO2 free (mg/l)	34 mg/L
Residual sugar (gr/l)	1 gr/L
Suggested serving temperature	10-11° C
Winemaker	César Castro.