

Montebuena

D.O. Ca. Rioja (Alavesa)

Tempranillo 2023

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 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

Vinification

100% Tempranillo. After de-stemming and crushing the grapes, they are cold macerated for 36 hours to extract their fruit aromas. 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: Lovely violet-red colour.

Nose: Nicely floral with red/black berry fruit, hints of graphite and a subtle touch of dried herbs/grass.

Palate: Flavours of fresh fruit, with a slight, pleasant touch of dry grass/hay and well defined tannins on the finish.

Food pairing: Recommended with most types of Spanish tapas, pasta and meat dishes.

AR A E X
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	15 Years Old.
Fermentation Temperature	26°C
Fermentation & Maceration Period	14 Days.
Time in Bottle	Minimum 1 Month.
Alcohol content (vol)	13,5 %
Acidity total (gr/l)	4.6 g/L
pH	3.85
SO2 free (mg/l)	25 mg/L
Residual sugar (gr/l)	1,2 g/L
Suggested serving temperature	17-18°C
Winemaker	César Castro.