

Montebuena

D.O. Ca. Rioja (Alavesa)

White 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

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: Straw yellow coloured, translucent with greyish hues at the edges.

Nose: Prominence of fruit aromas of apple and ripe banana, 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 note and silky feel that balances the first sensation.

Food pairing: Pairs well with fresh salads and vegetables, grilled fish, young cheeses, seafood and shellfish.

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Technical data

Varietals	85% Viura, 15% Tempranillo Blanco.
Vine Age	60 Years Old (Viura).
Fermentation Temperature	14°C
Fermentation & Maceration Period	14 Days.
Time in Bottle	Minimum 1 Month.
Alcohol content (vol)	12,5%
Acidity total (gr/l)	4,9 g/L
pH	3,5
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	1,7 gr/L
Suggested serving temperature	10-11° C
Winemaker	César Castro