



Rioja

MONTECILLO

CRIANZA



CHARACTER

“Montecillo wines show extraordinary quality commitment since 1.874, crafting outstanding, award-winning wines. Montecillo Crianza is a classic Rioja Wine, with red fruit and oak notes in perfect balance and a pleasant aftertaste to be enjoyed at any time”.

- **ORIGIN:** D.O.Ca Rioja, located in Spain’s cool North, with variations in altitude, chalky clay soils, plenty of rain and long springs and autumns.
- **BLEND:** Montecillo wines are crafted only with Spanish indigenous Tempranillo grape, from La Rioja Alta, perfect for elegant long aging wines.

CRAFTING & AGING

Fermentation at a constant temperature of 28°C/82°F, with maceration period contact with skins for 12 days. The second fermentation took place spontaneously in undergrounds tanks, after the wine was transferred to handcraft American oak casks, where it was aged for 12 months minimum. The wine stays longer period in bottle before its release.

SENSORY ENJOYMENT

- **LOOK:** Red cherry color, clean and brilliant.
- **AROMAS & FLAVOURS:** Mature fruit aromas, mainly cherries, interwoven with subtle nuances of oak and liquorice. Good underlying acidity that provides vibrancy, what makes it perfect for enjoying it with food. Sweet tannins that open out to fruit.

SERVING & GASTRONOMY

Sublime with dishes such as lamb chops, roast beef, lightly spicy chicken, stews and pasta. Outstanding on its own or along with tapas.

Best enjoyed at 18°C/64°F.



SINCE 1772

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