



Rioja

MONTECILLO

RESERVA

CHARACTER

"Montecillo wines show extraordinary quality commitment since 1874 creating outstanding, award-winning wines. Montecillo Reserva is an honest and extraordinary well crafted Rioja Wine, shows elevated intensity and aromatic finesse with an opulent body".

- **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 26°C/78°F, with maceration period contact with skins for 20 days. The second fermentation took place spontaneously in underground tanks, after the wine was transferred to handcraft American oak casks, where it was aged for 18 months minimum followed by a period in bottle of at least 12 months.

SENSORY ENJOYMENT

- **LOOK:** Clean and brilliant. Deep cherry red with russet rim.
- **AROMAS & FLAVOURS:** Spicy notes, vanilla and black fruits mingled with liquorice and mint nuances. Good structure and elegant tannins. Long finish for a sheer class wine.

SERVING & GASTRONOMY

An ideal companion for grilled or barbecued red meat and all types of stew, including slightly spicy dishes. A powerful wine, it also enhances the flavour of rich and fish dishes. Best enjoyed at 18°C/64°F.



SINCE 1772

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