TINDAL
WINE MERCHANTS

Rioja Crianza, Bodegas Montebuena

Rioja Alavesa, Spain



Product code	LU18ZZRC
Grapes	Tempranillo
Country	SPAIN
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Bodegas Montebuena
Vintage	2022

Vegan Vegetarian

Montebuena

Producer

Montebuena brings together growers around Labastida to produce honest, approachable Rioja rooted in limestone soils. The focus is on clarity, balance and everyday drinkability.

Tasting Notes

An intensely layered centre with mauve tones near the edge. Lively, clean and layered. Clean aromas characteristic of young tempranillo; aromas of wild fruits, blackberries, raspberries and sloes. Floral notes and a slight nuttiness on the finish. Shows a certain amount of characteron the attack, although its acidity is offset by the warm, liqueur-like feel. On the finish, it is pleasant and a little treacly, and at the very end slightly satiny. The varietal character is noticeable once more on the palate, with hints liquorice and dairy products on the aftertaste.

Viticulture

This 160 hectare estate is named after the best plots in the Rioja Alavesa. Its unique position, where the River Ebro is closest to the Sierra Cantabria mountains, provides a blend of continental and Mediterranean climates, preventing an excess of extreme cold and rain. The poor soils, a base of shallow limestone, help limit the yield and provide grapes of great concentration and colour. In addition,the majority of the vineyards lie between 450-550 metres above sea level, meaning cooler nights and thus a greater retention of natural acidity in the grapes. The Tempranillo grapes for the Crianza are sourced from vineyards around the village of Labastida (Rioja Alavesa) and of an avergae age of 55 years old, at an altitude of between 500 and 560 metres. Sustainable viticulture is the farming approach with the use of herbicides and synthetic fertilisers forbidden in order to protect the surroundings and obtain vines with a strengthened immune system so that they can defend themselves on their own.

Winemaking

VINIFICATION 95% Tempranillo, 5% Garnacha. Following a pre-fermentation maceration to ensure maximum extraction of colour and aromas, the must is fermented in stainless steel deposits for 10 days at 26º C. THE AGEING Ageing takes place in barrels made from American and French oak, which are mildly toasted so as not to alter the original character and to prolong the ageing process. The wine is racked every six months, removed from the barrels and then clarified after 12 months ageing. It is then decanted for 25 days and bottled directly without any type of filtration

Awards

