

## Clos Montebuena Reserva DO Rioja, Bodegas Montebuena

Rioja Alavesa, Spain



<b>Product code</b>	LU22ZZRC
<b>Grapes</b>	Tempranillo
<b>Country</b>	SPAIN
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Bodegas Montebuena
<b>Vintage</b>	2017



Vegan



Vegetarian

*Montebuena*

### Producer

Established in 1964 by a group of local growers, 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 wines are fermented in stainless steel tanks before spending between 4-18 months in French and American oak, depending on the designation.

### Tasting Notes

A highly intense and deep core of dark cherry with a pinkish edge. Bright and clean. On the nose complex, with good intensity. Over a background of ripe fruit, one notices notes of cocoa, wild fruit, dark cherries, smoke and liquor. As it stays in the glass, mineral and balsamic notes begin to arise. The wood is well integrated and gives way to the unique characteristics of the wine after aeration, acquiring intensity but maintaining harmony with all of its aromas.. Full of flavour on the attack with a base of wild ripe berries as the principal sensation, similar to a mix of jam, candy and marinated plums. Light, velvety feel, with a liquorice finish. Food Pairs well with poultry, red meats and lamb. TASTING NOTES Colour: A highly intense and deep core of dark cherry with a pinkish edge. Bright and clean. Nose: Complex, with good intensity. Over a background of ripe fruit, one notices notes of cocoa, wild fruit (dark cherries), smoke and liquor. As it stays in the glass, mineral and balsamic notes begin to arise. The wood is well integrated. Palate: Full of flavour on the fore palate with a base of wild ripe berries as the principal sensation, similar to a mix of jam, candy and marinated plums. Light, velvety feel, with a liquorice finish



## 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 Clos Montebuena are harvested by hand from bush vines situated between 450 and 550 metres above sea level from vineyards around the village of Labastida (Rioja Alavesa) and of an average age of 55 years old. 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** The grapes are destemmed and crushed before undergoing a cold maceration at 6° C for 36 hours. Afterwards, the must and skins are placed in stainless steel deposits and fermented at a constant 25° C. Following fermentation, the wine begins the malolactic fermentation naturally after a month. **THE AGEING** The wine is aged for 18 months in American and French oak barrels, one to three years old and with a medium toast. The wine is racked every 6 months. After the final racking, the wine is lightly clarified and decanted and bottled directly without any type of filtration.

## Awards

MUNDUSVINI GOLD - 2023 GERMANY