TINDAL
WINE MERCHANTS

# Rioja Joven Tempranillo, Bodegas Montebuena

## Rioja Alavesa, Spain




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| **Product code** | LU50ZZRC |
| **Grapes** | Tempranillo |
| **Country** | SPAIN |
| **ABV%** | 13.5 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Bodegas Montebuena |
| **Vintage** | 2025 |

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

Colour: Lovely violet-red colour. Nose: Nicely floral with red/ black berry fruit, hints of graphite and a subtle touch of dried herbs/grass. Palate: Flavours of fresh fruit, with a slight, pleasant touch of dry grass/hay and well defined tannins on the finish. Food pairing: Recommended with most types of Spanish tapas, pasta and meat dishes

## 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 Joven are sourced from vineyards around the village of Labastida (Rioja Alavesa) and of an avergae age of 20-25 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

100% Tempranillo. After de-stemming and crushing the grapes, they are cold macerated for 36 hours to extract their fruit aromas. The must is then gravity bled and fined through

natural decantation, also at low temperature, before undergoing alcoholic fermentation. This is done at 14ºC 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