

For almost half a century, Bodegas Montebuena has been putting its extensive knowledge and experience into making quality wines. Montebuena continues this tradition today thanks to what is considered one of the best vineyards in Rioja Alavesa. Located in the south eastern part of the village of Labastida and covering more than 160 hectares, the size and quality of the Montebuena vineyard allows the winegrower to exercise complete control over production

from the vine to the bottle. But what truly sets Montebuena apart is its unique position where the river Ebro is closest to the Sierra Cantabria mountains, creating a blend of Mediterranean and Continental climates that prevents an excess of rain and extreme cold. In addition, the shallow, calcareous soil limits the yield of the harvest and the size of the grapes while increasing the volume of the skins, resulting in deeper colour and a greater concentration of flavour.

THE HARVEST

The vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

VINIFICATION

80% Viura, 20% Tempranillo Blanco. After destemming and crushing the grapes, they are cold macerated for 36 hours to extract the maximum fruit aromas possible. The must is then gravity bled and fined through natural decantation, also at low temperature, before undergoing alcoholic fermentation. This is done at 14°C 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.



TASTING NOTES

Colour: Straw yellow coloured, translucent with greyish hues at the edges.

Nose: Prominence of fruit aromas of apple and ripe banana, with citrus notes in the background.

Palate: The first impression is freshness and intensity, although the acidity gradually smooths out as the wine passes through the mouth and gives way to a mixture of sweetness with a slightly bitter note and silky feel that balances the first sensation.

Food pairing: Pairs well with fresh salads and vegetables, grilled fish, young cheeses, seafood and shellfish.

TECHNICAL DATA

Varietals	80% Viura, 20% Tempranillo Blanco.
Vine Age	60 Years Old (Viura).
Fermentation Temperature	14°C
Fermentation & Maceration Period	14 Days.
Time in Bottle	Minimum 1 Month.
Alcohol content (vol)	12,5%
Acidity total (gr/l)	3,49 g/L
pH	3,5
SO2 free (mg/l)	30 mg/L
Residual sugar (gr/l)	1,5 gr/L
Suggested serving temperature	10-11° C
Winemaker	César Castro