

Montebuena Rioja Blanco

Cosecheros de Labastida (Montebuena)

Spain - Rioja - Rioja Alavesa

What truly sets Montebuena apart is its unique position where the Ebro river 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 color and a greater concentration of flavor.

Montebuena Blanco is straw yellow colored, translucent with greyish hues at the edges. Dominant white fruit aromas of apple and ripe banana on the nose with citrus notes in the background. Fresh and intense on the palate, although the acidity gradually smoothes out as the wine passes through the mouth and gives way to sweetness combined with a slightly bitter note and silky feel that balances the first sensation.

Specifications

Appellation	Rioja Alavesa
Wine Type	White
Varietals	80% Viura and 20% Tempranillo Blanco
Age of Vines	Average 60 years
Soil type	Clay and Limestone
Vinification	After de-stemming 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.
Production	12,500 (9-liter cases)
Pairings	Fresh salads and vegetables, grilled fish, young cheeses, seafood and shellfish.



Codes, Weights and Measures

UPC	7 84585 02740 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02740 5
Case Weight	31
Cases/Pallet	70

Layers/Pallet	14
SRP	\$ 16.50 USD 750mL Bottle