



## 2017 MONTEBUENA RIOJA

### Cuvée KPF

Spain – Rioja DOC – Rioja Alavesa

### #1 SPANISH WINE for KYSELA PERE et FILS!

Montebuena – which means ‘good mountain’ – is the name of one of the best quality areas of the ancient winemaking village of Labastida. It is located in the eastern part of the village and covers more than 160 hectares (395 acres).

Labastida’s viticultural records go back several centuries, but the best evidence of its winemaking history is its “lagares rupestres” – man-made formations, carved into large rocks in the vineyards, consisting of three holes where the grapes were pressed to obtain the juice prior to fermentation. These were used between the 9<sup>th</sup> & 18<sup>th</sup> centuries.

Kyselá’s Montebuena cuvée is 100% Tempranillo from 20-25-year-old vines. The winery uses precise viticultural techniques and advanced technology to track the vegetative cycle: they developed a system of weather stations to monitor the vineyards’ health, thus preventing destructive diseases.

Montebuena displays a brilliant deep ruby red color. Aromas of juicy fruit combine with a spicy vanilla bouquet. Smooth and fruity in the mouth, with some well-integrated secondary nuances. Full-flavored with a persistent, pleasant finish.

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| Vintage      | 2017   |
| Appellation  | Rioja DOC – Rioja Alavesa  |
| Varietal(s)  | 100% Tempranillo   |
| Vinification | Hand harvested. Aged 3-4 months in new French oak (semi-crianza) |
| ABV          | 13.5%  |
| Size         | 12/750ml   |
| UPC          | 7 84585 00304 4  |