



FINCA MONTOTE

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VARIETY



100% Tempranillo

TEMPERATURE OF SERVICE



16°C - 18°C

ANALYSIS

Alcohol: 14% vol

Total acidity (g/L): 5.5

Volatile acidity (g/L): <0.60

Total sulphur dioxide (mg/L): 83

ELABORATION PROCESS



After a manual selection and harvest, the grapes are fermented in stainless steel tanks at a controlled temperature. This fermentation has been made separately, following several processes like "delestage", obtaining the fruity characteristics of the variety.

The ageing has been made for 12 months in American oak barrels, 230 litre medium toasted, period in which it acquires a fine elegance due to careful manual rackings.

TASTING NOTES



Ruby red colour, limpid and bright. Its aroma reminds of red black fruit, black pepper and chocolate. In the palate it is savory, delicate and long.



RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA