



# MONTOTE

FINCA  
**MONTOTE**

## VARIETY



100% Tempranillo

## TEMPERATURE OF SERVICE



14°C - 16°C

## ANALYSIS

Alcohol: 14% vol

Total acidity (g/L): 5.2

Volatile acidity (g/L): <0.60

Total sulphur dioxide (mg/L): 47

## ELABORATION PROCESS



Produced from a coupage of selected wines from different vintages. In its elaboration we have highlighted the quality of the grapes and the nuances brought from different vintages.

Dry red wine made from selected grapes. After a cold maceration, the alcoholic fermentation takes place in their own skins in stainless steel tanks at a controlled temperature maintaining the fruit characteristics of the Tempranillo grape.

## TASTING NOTES



Ruby red colour with violet hues. Aromas of red fruits as strawberry, blackberry or currants. In the palate it is savory, rounded and fresh.



**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA