

BODEGAS Y VIÑEDOS

MONTEABELLÓN 5 MESES 2019



WINE INTRODUCTION

Monteabellón 5 meses en barrica has its origin in the freshest vineyards located near the Duero River. The soil is sandy-loam, with a slight gravel content. This gives it a very characteristic freshness which, combined with its time spent in the barrel, gives rise to a wine with great personality and marked fruity nuances.

WINEMAKER VINTAGE DESCRIPTION

Winter was cold and challenging for the vines, with temperatures falling to -12°C, and continuing to be low in February and March. Finally, at the end of winter and during spring, the rain made its appearance in the area, in abundant quantities. At the end of June the rains finally stopped and warmer temperatures were recorded, providing the ideal conditions for good fruiting and fruit set, heralding the promise of an abundant harvest. The harvest season was longer than usual.

WINEMAKING NOTE

Aged for 5 months in barrel in 50% French oak and 50% American oak.

APPEARANCE, AROMA AND TASTING NOTE

Very deep bright, cherry red in colour. Very intense aromas with marked fruity notes of blackberry and blueberries, perfectly integrated with quality wood that envelops everything. Good structure and fruit expression in the mouth, powerful, with ripe tannins.

WINE INFORMATION

Country:	Spain
Region:	Castilla León
Sub Region:	Ribera del Duero
Wine Type:	Red wine
Producer:	Bodegas y viñedos Monteabellón
Wine Name:	Monteabellón 5 Meses
Vintage:	2019
Principle Grape (%):	Tempranillo (100)
Closure:	Cork
Winemaker Name:	Isaac Fernandez
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%)	14.60%
Acid (g/L)	5.08
pH	3.86
Bottle Size:	75cl
Case/Pack Size:	12x75cl

WINE SCORES

James Suckling:	92 points
Peñin:	90 points