



MÓN

Montesanco Tempranillo 2020

This is our first vintage of Tempranillo in our Montesanco winery, formerly called Casa La Viña, built by the grandfather of the famous Spanish film director García Berlanga. The old concrete vats where the wines were fermented have been recovered and face the brand new facilities.

D.O.P Utiel Requena (Valencia, Spain)

GRAPES FROM OUR OWN ORGANIC VINEYARDS

100 % Tempranillo from non trellised non irrigated 60-year-old vineyards in Finca Casa de la Viña (county Requena). Altitude 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg / vine. Handpicked harvest at night. Selection of healthiest grapes.

AVAILABILITY

9.382 bottles

AGEING

The wine is partially fermented in French oak barrels and then racked afterwards to new French oak barrels where the malolactic fermentation takes place. The wines are aged afterwards in the same barrels for 12 months with frequent "bâtonnage".

TASTING NOTES

Colour: Bright ruby colour with a garnet rim.

Nose: Nice fruit ripe berries aromas with balsamic notes from the Mediterranean forest, following of vanilla, liquorice and chocolate hints.

Palate: Full-bodied and well rounded up wine with smooth tannins and long reminiscence.

PAIRING

Red meat and hard cheeses.

14,5 % Alc. Vol

6 & 1 bottle case.

