



Món

Montesanco Red 2018

This is the second vintage red released in our Montesanco winery .

The winery formerly called Casa La Viña was 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.

AWARDS

Highly Recommended DECANTER , April 2021
93 points Guía Peñín 2019
Gold Medal in Mundus Vini 2019
96 points in Guia SEVI 2019

FORMATS AVAILABLE

Available in 75 cl, 150 cl

REGION:

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

GRAPE\$ FROM OUR OWN ORGANIC VINEYARDS

100 % Bobal from non trellised non irrigated 100-year-old vineyards in Finca Casa de la Viña (county Requena). Altitude 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg / vine. Date of harvest: 2nd week in October.

The date of the harvest is fixed for all the grapes according to the tasting of the grape

AVAILABILITY

5 363 bottles





Món

Montesanco Red 2018

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 NOTE:

- Colour: High intensity with ruby colour
- Nose: Predominance of ripe berries with balsamic aromas and Mediterranean notes like lavender. A mineral background as well.
- Mouth: We can taste red and black berries as well as fig notes with hints of oak. A rounded up wine with soft tannins featured as well as the strong mineral streak

ANALYSIS

- Alcoholic Degree: 14,5 % Vol
- Sugar: 2,5g/L
- Free SO₂: 26 mg / L
- pH: 3,55
- Volatile Acidity: 0,50 g/L
- Total Acidity: 6,50 g/L

