



MONTESANCO

## MÓN Tempranillo

This is our first vintage of Tempranillo at our Montesanco winery, formerly called Casa La Viña, built by the grandfather of the famous Spanish film director García Berlanga. The old concrete tanks where the wines fermented have been recovered and are an important part of the new winery.



### VINTAGE 2020

Más lluvioso y fresco de lo habitual, con un ciclo vegetativo algo más retrasado como consecuencia de las lluvias de invierno y primavera. La brotación se produjo de forma homogénea, con muy buen desarrollo, sin heladas primaverales. Vendimia seca con uvas de elevada calidad.

### REGION

D.O.P Utiel-Requena

### VITICULTURE

100% Tempranillo from 60-year-old goblet-trained, non-irrigated vineyards in Finca Casa de la Viña (Requena). Organic and biodynamic viticulture. Altitude 731 meters. Soil mix: Clay. Yield: 2.5 Kg/strain. Night harvest by hand. Selection of healthier grapes.

### WINEMAKING

The wine is partially fermented in French oak barrels and then racked to new French oak barrels where it undergoes malolactic fermentation. The wine is then aged in the same barrels for 12 months using the regular "bâtonnage" technique.

### TASTING NOTES

- **Appearance:** Bright ruby color with garnet rim.
- **Nose:** Pleasant aromas of ripe berries with balsamic notes of Mediterranean forest, followed by notes of vanilla, licorice and chocolate.
- **Palate:** Full-bodied and well-rounded wine with soft tannins and long finish.

### ANALYSIS

- Grado alcohólico: 14,5% Vol.
- Contiene sulfitos.