

FINCA MONTEVIEJO 2020

TERRUÑO SELECTION

Wine and Vineyard Identity:

Monteviejo is a family-owned vineyard of approximately 4–5 hectares, planted in 1948 with Tempranillo (95%) and small proportions of Graciano and Garnacha (5%). It is located in the El Monte area at 495 metres above sea level, with a 4–6% slope that provides abundant sunlight and ventilation. Bordering the Piñoneras forest and protected by the Sierra de Cantabria, the vineyard's age and strict selection result in average yields of around 2,000 kg/ha, producing grapes of exceptional quality.

Finca Monteviejo 2020 is a wine conceived to express the purity of the vineyard and to highlight the diversity of the Rioja Alavesa terroir, offering a refined, balanced profile with strong personality. A wine where freshness, fruit expression and elegance define its character, with great harmony and ageing potential.

Winemaking and ageing:

Fermentation takes place in small temperature-controlled tanks, followed by controlled macerations that allow for balanced extraction, preserving the vineyard's fruit expression and the wine's finesse.

Ageing lasts 24 months in Allier and Vosges oak barrels from prestigious French coopers, followed by 12 months in 5,000-litre French oak foudres from the same coopers. This process allows the wine to gain complexity and structure without losing vineyard identity. After barrel ageing, the wine completes its evolution with bottle ageing from September 2024 onwards.

Tasting Notes:

- **Colour:** Deep cherry red with ruby highlights. Clean and bright.
- **Nose:** Without swirling, intense and complex, with spicy notes of turmeric and white pepper, ripe red fruits and hints of bay leaf. With aeration, notes of peat emerge, along with concentrated spice nuances such as clove, accompanied by a background of low scrub vegetation, thyme and subtly spiced, toasted aromas.
- **Palate:** Powerful yet velvety on entry. Broad, with flavours of red fruits and wild herbs, supported by a fresh, refined structure. The finish is long, with fine, creamy tannins in balance with good total acidity and subtle mineral notes.

Food Pairing and Service

- **Serving temperature:** 15–17 °C
- **Recommended pairings:** Red meats, roasts, traditional stews and chocolate-based desserts.
- **Ageing potential:** Good bottle ageing capacity over the next 8–12 years.

