

FINCA MONTALVILLO

Garnacha, Mazuelo & Maturana

Objective: To develop a distinctive red wine in which the exclusion of the Tempranillo variety—predominant in Rioja reds—makes way for the expression of Garnacha, Mazuelo and Maturana. Grown at altitude in Rioja Oriental, these varieties allow for a more precise reflection of the area's soil and climate conditions, thereby highlighting its full oenological potential.



VINEYARD, Finca Montalvillo on the slopes of the Sierra de Yerga, one of the foothills of the Iberian System, at the easternmost end of the DOCa. Rioja.



WINEMAKING

ALTITUDE: Between 430 and 700 meters above sea level.

ORIENTACIÓN: Variable

MORPHOLOGY: Hillside vineyards.

VINEYARD AGE: Average of 10 years.

SOIL: Beneath the surface layer of organic matter lies a pronounced limestone horizon, which imparts complex nuances to the grapes and the wine, with good moisture retention

CLIMATE: Inland Mediterranean. The altitude and the slope provide more rainfall and cooler summer nights.

VINTAGE 2022: Vintage 2022: "VERY GOOD" was marked by a dry winter and hot, dry summer. In Rioja Oriental, these conditions produced smaller berries with excellent ripeness, concentrated aromas, and colour. The wines show expressive fruit, good structure, and well-balanced, high quality.



Intense and expressive aromas, combining ripe red fruits (raspberry, strawberry, and cherry) from Garnacha with floral and spicy notes from Graciano (violets, licorice, pepper). Mazuelo contributes earthy, balsamic nuances and a subtle hint of leather. Fresh and balanced, with good acidity, firm tannins, and a long finish with spicy notes



VARIETY:

Garnacha 80%
Mazuelo 15%
Maturana 5%

* Este porcentaje puede variar cada cosecha.

HARVEST:

Carried out at night, both by hand and mechanically.

WINEMAKING:

Each grape variety is vinified separately. The blending of all varieties represents the estate and expresses the vineyard's virtues.

Once blended, the wine spends six months in oak to round and soften the style on the palate.



FOOD PAIRING

Ideal with grilled lamb or ribeye, traditional stews, Iberian charcuterie, aged cheeses, and Mediterranean-spiced dishes."



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