## FINCA MONTALVILLO

## Garnacha Blanca & Maturana Blanca

**Objective:** To develop a distinctive white wine in which the exclusion of the Viura variety —predominant in Rioja—gives way to the expression of Garnacha White, Maturana White, and Tempranillo White in the future. These varieties, grown in Rioja Oriental, allow for an accurate reflection of the area's soil and climate conditions, contributing new aromatic nuances.

N: 42°09'- W:1°54'

VINEDOS PROPIOS EN ALTURA

GARNACHA BLANCA Y MATURANA BLANCA

Una Selección Varietal soster



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. Rioia.

Between 430 and 700 meters above sea level. ALTITUDE:

ORIENTACIÓN: Variable

MORPHOLOGY: Hillside vineyards.

VINEYARD AGE: Average of 10 years.

Deep and rich in organic matter, SOIL:

with presence of gravel. Strong slope

variations.

CLIMATE: Inland Mediterranean. The

altitude and the slope provide more rainfall and cooler summer

VINTAGE 2023:

The 2023 Rioja harvest, officially rated as "VERY GOOD" by the Regulatory Council. It was marked by a rainy spring and a warm yet moderate summer. These conditions allowed for a slow and balanced ripening. The harvest, carried out in stages and with careful selection, took place under excellent sanitary





Tremendously expressive, with herbal and floral notes typical of Maturana Blanca, soft, spicy touches from Garnacha. The combination of Garnacha and Maturana Blanca creates a sense of complexity and balance. A wine with volume and presence



WINEMAKING:

Each variety is vinified separately. Part of the Garnacha ferments in barrels for 8 months. After blending the varieties, part of the mix remains in concrete before bottling. The final blend is a representation of the Estate and expresses the virtues of the vineyard. The result is an innovative wine that is different from what we know as a traditional Rioja white wine

WINEMAKING



FOOD PAIRING

Perfect with grilled fish, seafood, fresh salads, pasta with light sauces, and Mediterranean dishes. It also goes really well with fresh cheese and appetizers

www.montalvillo.es

