

FINCA MONTALVILLO

Garnacha, Mazuelo & Maturana 2024

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: Garnacha Tinta: 580 – 605 m
Mazuelo: 525 – 585 m
Maturana Tinta: 575 – 585 m


ORIENTACIÓN: SOUTH-EAST


MORPHOLOGY: Hillside vineyards.


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 capacity.

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

VINTAGE 2024: "GOOD" was shaped by a variable growing season and a harvest affected by rainfall in its final stages. Nevertheless, favourable summer conditions allowed proper ripening and healthy vineyard development. In Rioja's red wines, the vintage produced balanced wines with moderate alcohol levels, fresh acidity, good structure, and clear definition, showing elegance, fluidity, and expressive fruit character.

 Intense and expressive aromas, combining ripe red fruits (raspberry, strawberry, and cherry), along with floral and spicy notes such as violets, liquorice, and pepper. It also shows earthy and balsamic nuances, together with a subtle hint of leather.

 Fresh and well-balanced on the palate, with good acidity, firm tannins, and a long finish with spicy notes.



VARIETY: Garnacha
Mazuelo
Maturana

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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