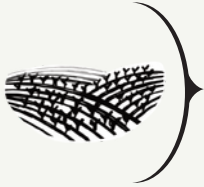


# FINCA MONTALVILLO

## Garnacha Blanca, Maturana Blanca & Malvasía 2025

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.



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: Around 600 metres.

ORIENTACIÓN: SOUTH-EAST

MORPHOLOGY: Hillside vineyards.

SOIL: Deep and rich in organic matter, with presence of gravel. Strong slope variations.

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

VINTAGE 2025: EXCELENTE. The growing season was marked by challenging climatic conditions, resulting in a notably low-yield harvest. This reduced production, combined with a favourable final ripening period and highly selective harvesting, has led to white wines of outstanding concentration and definition. They show a very pure and expressive aromatic profile, excellent natural freshness and well-balanced acidity, with a precise, elegant and vibrant character. Overall, these are wines of very high qualitative level, with strong potential for further development in bottle.



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



VARIETY: Garnacha Blanca  
Maturana Blanca  
Malvasía

HARVEST: Night harvest. Both manual

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



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](http://www.montalvillo.es)

