

ATHUS  
AGEING 2019

D.O.Ca RIOJA

**TASTING NOTE:** Intense ruby red colour, with terracotta tones at the rim, due to having been in the barrel. Aromas of ripe fruit, good varietal and subtle expression toasted to fine oak standing out for its elegance, fineness, complexity and long finish. Its flavour is smooth and rounded on entry with very pleasant, velvety sensations. Its tannic structure is elegant and very well constituted, its aftertaste is noteworthy for its lasting finish.

**AGEING:** 12 months in 70% French and 30% American barrels.

**VARIETY:** 90% Tempranillo, 10% Mazuelo.

**SOIL:** Middle zone. Altitude 500m. Sandy loam soils with pebbles.

**HARVEST:** Manual harvest with baskets.

**ELABORATION:** 100% uva despalillada. Maceración 25 días con 4 remontados diarios.

**FORMAT:** 75 cl.

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**AWARDS AND RANKINGS**

**2018**

ATHUS Crianza 2015  
90 points – Peñín Guide

**2019**

ATHUS Crianza 2016  
90 points Peñín Guide



Bodegas y Viñedos Monteabellón

**HARVEST 2019.** Winter was cold and challenging for the vines, with temperatures falling to -12°C, and continuing to be low in February and March. Finally, at the end of winter and during spring, the rain made its appearance in the area, in abundant quantities. At the end of June the rains finally stopped and warmer temperatures were recorded, providing the ideal conditions for good fruiting and fruit set, heralding the promise of an abundant harvest. The harvest season was longer than usual.



**MONTEABELLÓN**

*Vinos de la familia*

Creados con respeto y admiración  
a nuestra tierra