

ATHUS  
AGEING 2016

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:** Vendimia manual con cestos.

**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 – *Peñin Guide*

**2019**

ATHUS Crianza 2016  
90 points *Peñin Guide*



**HARVEST 2016:** Unusual weather in September and October, very favourable for maintaining the exceptional health that characterized the grapes during the period and for being able to selectively harvest, once the optimum ripening point had been reached in each vineyard. If last year it was unusual for harvesting to finish on October 13, the earliest ever recorded in Rioja, the 2016 vintage was equally surprising for its prolonged development over two months, given the good weather accompanying it and the increase of the productive expectations, after a cycle marked by drought and high summer temperatures.

  
**MONTEABELLÓN**  
*Vinos de la familia*  
Creados con respeto y admiración  
a nuestra tierra