

# MONTEABELLÓN 14 MONTHS 2021

D.O. RIBERA DEL DUERO

**TASTING NOTE:** Intense cherry colour, garnet rim. Intense aroma of candied fruit, sweet spices perfectly integrated with quality wood, making it elegant. Very tasty in the mouth, powerful and fruity, with ripe tannins.

**AGEING:** 14 months in barrel. 70% French oak and 30% American oak.

**VARIETY:** 100% Tempranillo.

**SOIL:** High zone Altitude 830-950m. Clay-Calcareous soil with limestone.

**SERVING TEMPERATURE:** 14 – 16° C.

**VOLUME:** 14°

**FORMAT:** 75 cl.

**PAIRING:** Recommended with all kinds of meat and roasts. Especially for grilled meats and stews. It is also excellent with cured cheeses.

## AWARDS AND RANKINGS

### 2019

Monteabellón 14 months 2016

91 points: Peñín Guide.

93 points: James Suckling.

### 2020

Monteabellón 14 months 2017

Silver Medal: Concours Mondial de Bruxelles.

Silver Medal: Decanter.

91 points: Tim Atkin.

### 2021

Monteabellón 14 months 2018

90 points: Gourmets Guide.

90 points: Peñín Guide.

### 2022

Monteabellón 14 months 2019

Gold Medal: Mezquita Awards.

92 points: Vivir el vino Guide 2022.

Gold Medal: Concours Mondial de Bruxelles.

Gold Zarcillo: Zarcillo Awards.

89 points: James Suckling.

Monteabellón 14 months 2019

91 points: Peñín Guide.

91 points: Tim Atkin.

Monteabellón 14 months 2020

91 points: Tim Atkin.

94 points: Guide to living wine.

### 2023

Monteabellón 14 months 2020

Grand Gold Medal: Mezquita Awards 2023.



Bodegas y Viñedos Monteabellón

**HARVEST 2021:** Winter was colder than usual, Filomena storm caused plenty snowfalls and therefore a great level of water reserve in the vineyards. A rainy spring and a dry summer with precipitations in September delayed the harvest. Due to the damages caused by Filomena storm and the windy and rainy season during the floración time the yields were low, around 4500kg/ha.

  
**MONTEABELLÓN**  
*Vinos de la familia*