

MONTEABELLÓN
FINCA LA BLANQUERA 2016

D.O. RIBERA DEL DUERO

TASTING NOTE: Very deep cherry colour. Powerful aroma, notes of blackberries in jam with elegant toasted tones. In the mouth it is meaty and velvety, with a long and persistent finish

AGEING: 24 months in 100% French oak barrels

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. Grilled meats and game are a perfect match with this wine. Ideal also with cured sheep cheeses.

AWARDS AND RANKINGS

2016

Finca La Blanquera 2012
Grand Gold Tempranillo:
Tempranillos around the World

2017

Finca La Blanquera 2012
93 points: Peñin Guide

2018

Finca La Blanquera 2014
93 points: Peñin Guide
Grand Gold: Zarcillo Awards

2019

Finca La Blanquera 2015
93 points: Peñin Guide
94 points: Tim Atkin
93 points: James Suckling



Bodegas y Viñedos Monteabellón

HARVEST 2016: The 2015 vintage was marked by a hot, dry summer that favoured the trend for rapid ripening and low production, compared to previous years. Spring was very dry, with heavy rains towards the flowering period (mid-June). The harvest followed its normal course, without stoppages and in advance of the usual period. The dry environment enabled a healthy grape overall.


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Vinos de la familia