

MONTEABELLÓN  
FINCA MATAMBRES 2015

D.O. RIBERA DEL DUERO

**TASTING NOTE:** Dark cherry colour. Very expressive aroma, ripe black fruits, creamy oak, roasted. Balsamic woods and liquorice.

**AGEING:** 20 months in barrel. 80% French oak and 20% American oak

**VARIETY:** 100% Tempranillo.

**SOIL:** Middle zone Altitude 80-830m. Sandy loam soils with pebbles.

**SERVING TEMPERATURE:** 14 – 16° C.

**VOLUME:** 14°

**FORMAT:** 75 cl.

**PAIRING:** Recommended with all kinds of meat and roasts. Game meats and cured sheep cheeses go perfectly

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**AWARDS AND RANKINGS**

**2017**

Finca Matambres 2012  
90 points *Peñin Guide*  
92 points *Wine Spectator*

**2018**

Finca Matambres 2014  
91 points *Peñin Guide*  
93 points *Gourmets Guide*  
Gold: *Zarcillo Awards*  
Bacchus Gold: *International Bacchus Wine Contest*

**2019**

Finca Matambres 2015  
Grand Gold medal: *Concours Mondial Bruxelles*  
Diamond Award: *Wine and Woman Awards*  
91 points: *Peñin Guide*  
93 points: *Tim Atkin*  
92 points: *James Suckling*



**HARVEST 2015:** The 2015 vintage was marked by a hot and 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.

  
**MONTEABELLÓN**  
*Vinos de la familia*