

MONTEABELLÓN
FINCA MATAMBRES 2019

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

AWARDS AND RANKINGS

2019

Finca Matambres 2015
Grand Gold Medal: Concours Mondial Bruxelles.
Diamond Award: VINO y MUJER Awards.
91 points: Peñín Guide.
93 points: Tim Atkin.
92 points: James Suckling

2020

Finca Matambres 2016
93 points: Tim Atkin.
Gold Medal: Concours. Concours.
Bronze Medal: Decanter.

2022

Finca Matambres 2017
Gold Bacchus: Bacchus Awards.
Gold Medal: Concours Mondial de Bruxelles.
92 points: Guía vivir el vino 2022.
Finca Matambres 2018
91 points: Peñín Guide.
93 points: Tim Atkin.
95 points: Guide to living wine

2023

Finca Matambres 2018
95 points: Wine Enthusiast.
93 points: Decanter.



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.


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Vinos de la familia