

MONTEABELLÓN
14 MONTHS 2017

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

2017

Monteabellón 14 months 2014

90 points: *Peñin Guide*

90 points: *Wine Enthusiast*

90 points *Wine Spectator*

2018

Monteabellón 14 months 2015

Bacchus Silver: International Bacchus Wine Contest

Silver: Zarcillo Awards

91 points *Peñin Guide*

Grand Gold: Mezquita Awards

2019

Monteabellón 14 months 2015

Bacchus Silver- International Bacchus Wine Contest

Monteabellón 14 months 2016

91 points *Peñin Guide*

92 points *James Suckling*



Bodegas y Viñedos Monteabellón

HARVEST 2017: Characterized by fresher and more Atlantic wines. It was a very interesting harvest, with October being an unusually warm month, compared to a cold summer, hence allowing the grapes to finish ripening properly. The main characteristics were extreme colour richness, featuring bluish tones and an aroma reminiscent of black fruits and minerals with some balanced, floral tones in the mouth with sufficient tannin weight and a good length and lasting finish.


MONTEABELLÓN
Vinos de la familia