

MONTEABELLÓN
OAK 5 MONTHS 2019

D.O. RIBERA DEL DUERO

TASTING NOTE: Very deep bright, cherry-red colour. Very intense aroma with marked fruity sensations of blackberry and blueberries perfectly integrated with quality wood that envelops everything. Good structure and good fruity expression in the mouth, powerful, with ripe tannins.

AGEING: 5 months in barrel. 50% French oak and 50% American oak.

VARIETY: 100% Tempranillo.

SOIL: Middle zone Altitude 800-830m. Sandy loam soils with pebbles.

SERVING TEMPERATURE: 14 – 16° C.

VOLUME: 13,5°

FORMAT: 75 cl.

PAIRING: This wine is recommended to be served with any type of meat. It is also excellent with any cheese.

AWARDS AND RANKINGS

2018

Monteabellón 5 months 2017
Gold Medal - Mezquita Awards

2018

Monteabellón 5 months 2018
Gold Medal - Mezquita Awards



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