

MONTEABELLÓN
14 MONTHS 2022
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

Monteabellón 14 months 2019

Gold Medal: Mezquita Awards.

92 points: Vivir el vino Guide 2022.

Gold Medal: Concours Mondial de Bruxelles.

Gold Zarcillo: Zarcillo Awards.

89 points: James Suckling.

91 points: Peñin Guide.

91 points: Tim Atkin.

Monteabellón 14 months 2020

Grand Gold Medal: Mezquita Awards 2023.

91 points: Guía Gourmets.

91 points: Tim Atkin.

91 points: James Suckling.

Monteabellón 14 months 2021

91 points: Tim Atkin

94 points: Vivir el Vino Guide

91 points: Peñin Guide

90 points James Suckling

92 points Peñin Guide

16/20 Jacin Robison

93 points. Silver Medal. Decanter 2025 Double Gold Sakura Wine Awards

Monteabellón 14 months 2022

92 points James Suckling

92 points Tim Atkin

Bacchus Oro

Gold Medal Concours Mondial de Bruxelles

92 points: Peñin Guide

HARVEST 2022: Cold and dry winter, spring without rains and hídric déficit follow by a very warm and dry summer with extreme temperatures of 42° during 10 consecutive days. For this climatologic reasons the vintage has a high level of alcohol and tannin concentration.

Wines very intense in colour, aromas to mature fruit appreciated in the nose as well as in the mouth.

A very good vintage is expected due to the high level of wines concentration. Great balance skin-Pulp better than previous vintages

