

MONTEABELLÓN 5 MONTHS 2021

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 Roble 5 months 2017
Gold Medal: Mezquita Awards.

2019

Monteabellón Roble 5 months 2018
Gold Medal: Mezquita Awards.
92 points: James Suckling.

2020

Monteabellón 5 months 2019
90 points: Tim Atkin.

2022

Monteabellón 5 months 2020
95 points: Vivir el vino 2022 Guide.
Gold Medal: Mezquita Awards.
Silver Zarcillo: Zarcillo Awards.
Silver Medal: Concours Mondial de Bruxelles.
Monteabellón 5 months 2022
Best Crianza red wine award: Guide to living wine.
Monteabellón 5 months 2021
91 points: Tim Atkin.
94 points: Guide to living wine.

2023

Monteabellón 5 months 2021
Gold Medal: Mezquita Awards 2023.
91 points: Decanter.
92: points: James Suckling.



HARVEST 2021: Winter was colder than usual, Filomena storm caused plenty snowfalls and therefore a great level of water reserve in the vineyards. A rainy spring and a dry summer with precipitations in September delayed the harvest. Due to the damages caused by Filomena storm and the windy and rainy season during the floración time the yields were low, around 4500kg/ha.


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Vinos de la familia