

MONTEABELLÓN  
FINCA LA BLANQUERA 2018

D.O. RIBERA DEL DUERO

**TASTING NOTE:** Very deep cherry colour. Powerful aroma, notes of blackberries in jam with elegant toasted tones. In the mouth it is meaty and velvety, with a long and persistent finish

**AGEING:** 24 months in 100% French oak barrels

**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. Grilled meats and game are a perfect match with this wine. Ideal also with cured sheep cheeses.

#### AWARDS AND RANKINGS

##### 2016

Finca La Blanquera 2012  
Gran Tempranillo de Oro: Tempranillos al Mundo.

##### 2018

Finca La Blanquera 2014  
93 points: Peñín Guide.  
Gran Oro: Zarcillo Awards.

##### 2019

Finca La Blanquera 2015  
93 points: Peñín Guide.  
94 points: Tim Atkin.  
93 points: James Suckling.

##### 2020

Finca la Blanquera 2016  
94 points: Tim Atkin.  
Finca la Blanquera 2015  
93 points: Wine Enthusiast.

##### 2022

Finca La Blanquera 2016  
92 points: James Suckling.  
Gold Medal: Concours Mondial de Bruxelles.  
96 points: Vivir el vino 2022 Guide.  
Finca La Blanquera 2017  
94 points: Peñín Guide.  
95 points: Tim Atkin  
96 points: Guide to living wine  
Finca La Blanquera 2018  
95 points: Tim Atkin

##### 2023

Finca La Blanquera 2017  
Zarcillo de Oro  
Gold Medal: Concours Mondial de Bruxelles  
Revelation Red Wine of Spain at the Concours Mondial de Bruxelles

**HARVEST 2018:** Winter was cold and harsh for the vines, rising temperatures of minus 12°C. This extreme cold temperatures kept also in February and March followed by abundant rains at the end of the winter and during the spring. At the end of June finally rains stopped giving way to warm temperatures, great conditions for a good fruiting and fruit set. The harvest was longer than usual and also an abundant harvest.

