

MONTEABELLÓN
FINCA MATAMBRES 2018
D.O. RIBERA DEL DUERO

TASTING NOTE: Dark cherry colour. Very expressive aroma, ripe black fruits, creamy oak, roasted. Balsamic woods and liquorice.

AGEING: 20 months in barrel. 80% French oak and 20% American oak

VARIETY: 100% Tempranillo.

SOIL: Middle zone Altitude 80-830m. Sandy loam soils with pebbles.

SERVING TEMPERATURE: 14 – 16° C.

VOLUME: 14°

FORMAT: 75 cl.

PAIRING: Recommended with all kinds of meat and roasts. Game meats and cured sheep cheeses go perfectly

AWARDS AND RANKINGS

2019

Finca Matambres 2015
Grand Gold Medal: Concours Mondial Bruxelles.
Diamond Award: Vino y Mujer Awards.
91 points: Peñín Guide.
93 points: Tim Atkin.
92 points: James Suckling

2020

Finca Matambres 2016
93 points: Tim Atkin.
Gold Medal: Concours. Concours.
Bronze Medal: Decanter.

2022

Finca Matambres 2017
Gold Bacchus: Bacchus Awards.
Gold Medal: Concours Mondial de Bruxelles.
92 points: Guía vivir el vino 2022.
Finca Matambres 2018
91 points: Peñín Guide.
93 points: Tim Atkin.
95 points: Guide to living wine

2023

Finca Matambres 2018
95 points: Wine Enthusiast.
93 points: Decanter.



Bodegas y Viñedos Monteabellón

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.


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Vinos de la familia