

MONTEABELLÓN
FINCA MATAMBRES 2021

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

Finca Matambres 2016

93 points: Tim Atkin.

Gold Medal: Concours Mondial de Bruxelles.

Bronze Medal: Decanter.

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.

95 points: Guide to living wine.

95 points: Wine Enthusiast.

93 points: Decanter.

95 points: Guía Gourmets.

94 points: Tim Atkin.

92 points: James Suckling.

Finca Matambres 2019

94 points: Tim Atkin.

91 points: Decanter.

91 points Peñín Guide

92 points James Suckling

95 points Gourmets Guide

Finca Matambres 2020

95 points Guía Gourmets Bacchus oro

Gold Medal: Concours Mondial de Bruxelles

Gold Medal Premios Zarzillo

93 points Peñín Guide

93 points Tim Atkin.

93 points James Suckling

Finca Matambres 2021

97 points Decanter.

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

