MONTEABELLÓN

FINCA LA BLANQUERA 2020

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 – 16º C.

VOLUME: 14º

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

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
91 points: Peñin Guide.
93 points: Tim Atkin.
96 points: Guide to living wine.
Zarcillo de Oro.
Gold Medal: Concours Mondial de Bruxelles.
Revelation Red Wine of Spain at the Concours Mondial de Bruxelles. 91 points: Decanter.

Finca La Blanquera 2018
94 points: Guia Gourmets.
95 points: Tim Atkin.
94 points: Decanter.
94 points: Wine Spectator
94 points Peñin Guide

Finca La Blanquera 2019
95 points: Tim Atkin.
95 points Gourmets Guide
94 points Peñin Guide
92 points James Suckling
94 points Peñin Guide
95 points: Tim Atkin.

Finca La Blanquera 2020
95 points Tim Atking.
93 points James Suckling.
95 points Peñin Guide.

Finca La Blanquera 2021
95 points Tim Atking.
92 points Decanter.

HARVEST 2020: The winter of moderate temperatures allowed for an early bud break and a long vegetative cycle bud break, providing a long vegetative cycle conducive to the correct ripening of the fruit. The rainy spring helped to maintain the water reserve during most of the summer. The final phase was accompanied by little rainfall, which meant that health was very favourable and the dreaded grey rot did not appear. The harvest quality and yield of the vines was outstanding.

MONTEABELLÓN
Vinos de la familia

Bodegas y Viñedos Monteabellón