

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 – 16º C.

**VOLUME:** 14º

**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: Guia Gourmets.*
*94 points: Tim Atkin.*
*92 points: James Suckling.*

**Finca Matambres 2019**
*94 points: Tim Atkin.*
*91 points: Decanter.*
*91 points Peñin Guide*
*92 points James Suckling*
*95 points Gourmets Guide*

**Finca Matambres 2020**
*95 points Guía GourmetsBacchus oro*
*Gold Medal: Concours Mondial de Bruxelles*
*Gold Medal Premios Zarzillo*
*93 points Peñin Guide*
*93 points Tim Atkin.*
*93 points James Suckling*

**Finca Matambres 2021**
*93 points Tim Atkin.*
*97 points Decanter.*
*92 points Peñín Guide.*

**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 floration time the yields were low, around 4500kg/ha

*Bodegas y Viñedos Monteabellón*

MONTEABELLÓN
*Vinos de la familia*