

MONTADO

TEMPRANILLO

BRAND ESSENCE

This wine is inspired in the attributes that define the personality of those who dare to innovate and fly. MONTADO's wine name refers to the desire to ride in a balloon.

An adventure, full of romance and an unforgettable and exciting experience.

It is a tribute to the first hot air balloon flight in Spain in 1783, in front of Carlos'III Royal Court.

We have once again embraced the spirit of adventure and exploration in making our range of MONTADO wines. This sense of discovery inspires every step taken in the winery, every day.

THE 2020 HARVEST

"Entre Aguas" (amidst water) is the phrase that would best describe the 2020 vintage here at Finca Constantia- water is a gift from heaven and this year it has left its mark. As well as the important influence of the River Tajo and Alberche, which form the boundary to our region, the rain has define this very singular vintage.

This year, more than any, our commitment to the team has been so important, cantered around the search of maximum quality and optimal maturity, adapting constantly to the changes we have faced, including stopping the collection of the grapes during the harvest in order to achieve the best characteristics for the very best ageing potential and the wonderful extraction of colour that we found in our glasses on the very first day of harvest.

Harvest started on the 6th August with the white varieties - balanced and very delicate, it is fair to say that we didn't just find aromas but subtle perfumes.

Grape varieties:
100% Tempranillo.

Date of harvest: **August 2020.**

Country of origin: **Spain.**

CONTAINS SULPHITES



With September came the red varieties: intense and pure in colour, structured and with magnificent potential.

Our Petit Verdot is the anecdote of the year - defined by key word "patience". It arrived in October...asking for more time on the vine...until the 10th of the month when the pips finally achieved perfect maturity - a spectacular result.

ELABORATION

This wine is made from **Tempranillo** grapes from carefully selected plots. Under the guidance of our winemaker Beatriz Paniagua, as always, the selection process begins in the vineyard, where we seek out the fruit that reflects the personality of our Tempranillo grapes.

Once they have reached their optimum point of ripeness, the grapes that have been pre-selected in the vineyard are picked during the night.

Prior to alcoholic fermentation they are cold macerated, at 5°C, in contact with their skins so as to retain the fruit aromas and produce a bright, intense colour.

TASTING NOTES

"The youth of Tempranillo"

Deep, purplish red in colour with bluish hues. On the nose the wine displays a range of intense aromas, notably aromas of fresh fruit that reflect the typical character of the variety, together with hints of vanilla from the ageing in barrel. On the palate the wine is rich, balanced and rounded.

SERVING AND PAIRING

Serve at 17 - 18°C. Ideal for drinking with pizza, seasoned pasta and red meats.

ABV: **13.5 %**

Total acidity: **5.52 g/l (tartaric acid).**

Volatile acidity: **0.49 g/l (acetic acid).**

Reductive sugars: **2 g/l.**

Ph: **3.69**