

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 2021 HARVEST

2021 will be remembered for the snow that fell and covered our granite soils like never before.

This is why we will be describing this last harvest as "Purity". From the moment the snow fell, the soil became the major factor in this year's output, delivering a very intense expression of the vines' personality and potential. The wines display great minerality, highlighting the uniqueness of each of our varieties.

It all started on 10th August, when our moscatel grapes were as splendid as they could possibly be. As it is every year, this variety was the first to yield its full aromatic potential, and was used to make Frangantia. These were very good quality grapes, very healthy, concentrated and highly expressive. The key was the decision as to the exact time to harvest each area, plot and variety so as to extract the purest essence of the variety.

Grape varieties:
100% Tempranillo.

Date of harvest: **September 2021**

Country of origin: **Spain.**

CONTAINS SULPHITES



The wines made from the 2021 harvest will deliver surprises, with distinct varietal identities that also reflect the soil in which the grapes were grown. These will be aromatic, expressive, unique wines with considerable potential for ageing. The colour and structure of our reds will provide plenty to talk about.

ELABORATION

The **Tempranillo** grapes used to make this rosé were picked at their optimum level of ripeness. The harvest took place during the night to preserve the full panoply of fruity aromas these grapes have to offer and to draw out the dark fruits present in the **Tempranillo** grapes.

The must macerated with its skins for a limited period of time to give this Montado Rosé its characteristic, eye-catching colour. Alcoholic fermentation took place in stainless steel tanks to preserve its freshness and aromatic appeal.

TASTING NOTES

"A temptation for the palate".

This wine is a bright raspberry colour with alluring bluish glints that entice the drinker to taste it.

On the nose it displays sweet aromas evocative of sweetshops.

On the palate it is intense, concentrated and very drinkable.

The wine is fresh and clean with a long, pleasant finish expressive of the features of the local landscape.

SERVING AND PAIRING

Serve at 9 - 10°C. Perfect with tapas, pasta with mushrooms, risotto or blue cheeses.

ABV: **12.5 %**

Total acidity: **6.38 g/l (tartaric acid).**

Volatile acidity: **0.15 g/l (acetic acid).**

Reductive sugars: **2,8 g/l.**

Ph: **3.25**

