

MONTE GATÚN 2023



COUNTRY Spain

GRAPE VARIETY

50% Tempranillo, 30% Mazuelo, 20% Garnacha.

ALC. % 14

VINEYARDS

Age: More than 50 years old.
Soil: Sand and clay.
Altitude (m): 530-600.
Sustainable farming.
Harvested by hand in baskets of 11 kg.



APPELLATION

Rioja D.O.C.a

ELABORATION

Destemmed and spontaneous fermentation, without resorting to selected yeasts. Fermentation separately from varieties and pre-malolactic assembly. Aged 12 months, 30% in Slovenian oak barrels and 70% in a concrete tank.

PAIRING

Red meats, game meat, stews, spoon dishes. Ideal for ribs or suckling pork.

TASTING NOTES

Intense, with nose of forest fruits, ripe figs, thyme and lavender. In the mouth it is soft and textured, with fine tannins that make it easy to drink and ripe garnacha at the end.

RATINGS

- 91 Tim Atkin, vntg 2023, 2022
- 93 R. Parker (WA), vntg 2023, 2020
- 92 James Suckling, vntg 2023, 2022, 2021
- 92 R. Parker (WA), vntg 2021
- 90 Tim Atkin, vntg 2021
- 93 Tim Atkin, vntg 2020
- 91 James Suckling, vntg 2020

LOGISTICS

6 PACK
18 x 25 x 30,5 cm
8,7 Kg

12 PACK

VMF
120 cs 6
1044 Kg

EUROPALLET
120 cs 6
1044 Kg