

Monte Real

GRAN RESERVA 1998
100% TEMPRANILLO
LIMITED EDITION



DESIGNATION OF ORIGIN: Q.D.O. RIOJA

VINTAGE QUALIFICATION: Very Good. Although by the specific climatic conditions of the vineyard "El Monte" from where grapes come from, it could have been considered excellent.

CATEGORY: Gran Reserva

GRAPE VARIETY: 100% Tempranillo. Monte Real Gran Reserva 1998 Limited Edition is the first wine of the brand Monte Real which is made from 100% Tempranillo grapes.

VINEYARD: Grapes from our vineyard in Cenicero "El Monte" at 430 meters altitude, calcareous clay soil with abundant pebbles and vines over 40 years old. This soil composition naturally regulates production of between 3,000 and 4,000 kilos/hectare.

HARVEST 1998: The growing cycle was developed in excellent weather conditions. The harvest began on October 12, in a year of moderate productions and graduations improved as the days went by cool temperatures at night and warm during the day. The grapes arrived to the winery in perfect health.

Due to the high quality of the grapes, we could have long maceration times, even for 30 days. For aging this wine American oak barrels are used, whose wood had been for at least 4 years outdoors to reduce aggressive tannins and to ensure their optimal for the long-aging we had planned for this wine conditions.

The wine was racked into the barrels in February 1999, once completed the slow and complex process of malolactic fermentation. Monte Real Gran Reserva 1998 Limited Edition remained in these barrels for 40 months, making the corresponding racking every 6 months to prevent the wine could acquire unwanted aromas.

When passing this long period of time, no physical/chemical stabilization was necessary and proceeded to bottling in August 2003.

Since this wine has remained in the Cemetery of the winery where we have, naturally, the optimum temperature and humidity conditions that allow the slow process of aging in bottle, acquiring a high aromatic complexity.

Because of the long period in the bottle this wine needs a slight decantation/aeration, allowing open up a little the aromas and describe the complexity of aromas.

TASTING NOTES: Intense ruby red, with dark orange-brown hues thanks to its excellent ageing. Good layer, clean and bright.

Powerful aromas on the nose, which are released in the glass, reaching its fullness. Because of its good developing, the characteristic aromas of Tempranillo (cherry and licorice) overlapping with aromas of oak, vanilla, other spices and subtle toasted are present.

On the palate is discovered his greatest treasure, harmonious, fine, elegant, velvety, well evolved, fresh, excellent acidity, fruitiness and ends with a long-lingering finish, where memories described above emerge in the aroma.

PAIRING: Perfectly paired with fish sauce, especially cod.



Limited Edition of 23.000 bottles.

Alcohol content: 13,5% vol.

Service Temperature: Between 17º-19º C.

Consumption period: Over the next 10 following purchase.

Available formats: Bottle of 0.75 cl in Wood box of 1,2 and 3 bottles.
