



MONTES OBARENES 2022

TERROIR SELECTION

VINEYARDS: 25% Tempranillo Blanco from the surrounding area of Haro, 65% Viura, 5% Malvasía and the remaining 5% consisting of a blend of Garnacha Blanca and Calagraño from our vineyard Las Laderas de Ollauri.

HARVEST: Grapes were handpicked in 200 kg boxes and sorted by hand at the winery.

WINEMAKING: Fermented and aged on fine lees in new French oak barrel - 80% of the wine - and aged on fine lees in an ovoid concrete tank - 20% of the wine-.

SOIL: Vineyards grow in calcareous-clay soil with high limestone content.

CLIMATIC YEAR: Following heavy rains in November and early December 2021, we started 2022 with an almost total absence of precipitation during January and February. Later, we saw some humidity and temperatures milder than average. In mid-April we were given a preview of the heatwave that would come in late Spring. In May, average temperatures were above 25°C (77°F). This resulted in an uneven vegetative growth among the vines. The arrival of June brought a 20°C drop in temperature in a matter of two days before beginning to rise again sharply, ushering in a very warm July and August with no rainfall. September was atypical due to the lack of the normal thermal oscillation at night. Minimum night time temperatures were close to 20°C (68°F), which is unusually high for that time of year. Finally, the harvest began with no rainfall, which helped produce small, concentrated grapes, resulting in a very good vintage.

**ANALITICAL
PARAMETERS:** Alcohol content: 14%
pH: 3.44
Residual sugar: 1.9 g/l.

No. OF BOTTLES: 6.796 (75 cl.) and 233 Magnum.

