



MONTES OBARENES 2023

TERROIR SELECTION

VINEYARDS: 25% Tempranillo Blanco, 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 and ferrous-clay soils from Alto Najerilla valley.

CLIMATIC YEAR: The year started with little precipitation during January and February but with mild temperatures that were higher than average. Little to no rainfall continued into Spring during April and May, but June brought 15 days of storms and, in some places, hail. This rain, followed by a hot summer caused more rapid growth and induced the earliest veraison in memory. As harvest approached, precipitation increased again over the course of a few days, which eased the stress on the vines. The harvest was quick and early, luckily avoiding the hail and storms our area saw afterwards.

ANALYTICAL PARAMETERS: Alcohol: 13,5% · pH: 3.44 · Residual sugar: 1.9 g/l.

No. OF BOTTLES: 5.945 (75 cl.) and 186 Magnum.

