



MONTES OBARENES 2013

TERROIR SELECTION

VINEYARDS: 15% White Tempranillo, the remainder is Viura, grown in the surrounding areas of Haro and influenced by the mountain range Montes Obarenes.

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

WINEMAKING: Spontaneous fermentation in stainless steel tanks at a low temperature; then 60% is aged on fine lees in a new French oak barrel, and 40% in an ovoid concrete tank for 12 months. Aged in bottle for 14 months.

SOIL: Vineyards grow in calcareous-clay soil with a thin layer of small loose stones on the surface.

TASTING NOTES: Color is clean and bright aged gold. Very attractive to the eye. On the nose, it boasts high intensity, and is complex and elegant from the beginning. White and stone fruits, along with mineral notes. A spectacular experience for the palate with great initial volume and citric acidity, which structures this wine and makes it savory and fresh. The aftertaste brings back the clear notes of fruit felt before in the nose.

ANALITICAL PARAMETERS: Alcohol content: 13.6%
pH: 3.33
Residual sugar: 1.8 g/l.

No. OF BOTTLES: 2,950

