

MONTES OBARENES 2019

TERROIR SELECTION

VINEYARDS:

25% Tempranillo Blanco from the surrounding area of Haro, 65% Viura, 5% Malyasía and the remaining 5% consisting of a blend of Garnacha Blanca and Calagraño from our vinevard 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:

The winter was extremely dry and mild, with lower rainfall than usual. Some plots located in the Sierra de la Sonsierra were also affected by frost at the end of May. Both factors, along with a very hot and dry spring, led to lower production. The month of June was marked by unusually warm temperatures that caused signs of water stress in the vines, but was completely resolved by precipitation during July and August. The rainfall, with suficient vegetation, allowed the grapes to ripen with excellent freshness. which will be the hallmark of this vintage.

PARAMETERS:

ANALITICAL Alcohol content: 14.5%

pH: 3.45

Residual sugar: 1.9 g/l.

No. OF BOTTLES: 7.214 (75 cl.) and 262 Magnum.

