

MONTADO

VERDEJO CHARDONNAY

BRAND ESSENCE

This wine is inspired in the attributes that define the personality of those who dare to innovate and fly. MONTADO's wine name refers to the desire to ride in a balloon.

An adventure, full of romance and an unforgettable and exciting experience.

It is a tribute to the first hot air balloon flight in Spain in 1783, in front of Carlos' III Royal Court.

We have once again embraced the spirit of adventure and exploration in making our range of MONTADO wines. This sense of discovery inspires every step taken in the winery, every day.

THE 2020 HARVEST

"Entre Aguas" (amidst water) is the phrase that would best describe the 2020 vintage here at Finca Constantia– water is a gift from heaven and this year it has left its mark. As well as the important influence of the River Tajo and Alberche, which form the boundary to our region, the rain has define this very singular vintage.

This year, more than any, our commitment to the team has been so important, cantered around the search of maximum quality and optimal maturity, adapting constantly to the changes we have faced, including stopping the collection of the grapes during the harvest in order to achieve the best characteristics for the very best ageing potential and the wonderful extraction of colour that we found in our glasses on the very first day of harvest.

Harvest started on the 6th August with the white varietals – balanced and very delicate, it is fair to say that we didn't just find aromas but subtle perfumes.

Grape varieties: **50% Verdejo & 50% Chardonnay.**

Date of harvest: **August 2020.**

Country of origin: **Spain.**

CONTAINS SULPHITES



With September came the red varietals: intense and pure in colour, structured and with magnificent potential.

Our Petit Verdot is the anecdote of the year – defined by key word "patience". It arrived in October...asking for more time on the vine...until the 10th of the month when the pips finally achieved perfect maturity – a spectacular result.

ELABORATION

Montado is a collection of wines that give free expression to the character of the different grape varieties, the objective being to encapsulate the grape's essence in a bottle.

The selected grapes were picked at night to so as to retain the essence of the variety, which was then extracted in the press after the grapes had macerated at a low temperature. Alcoholic fermentation took place in stainless steel tanks at strictly controlled temperatures.

The wine was then kept on its lees for at least two months, producing the creaminess that is present in this Montado **Verdejo & Chardonnay.**

TASTING NOTES

Is a golden color with greenish glints. It is made to deliver an explosion of aromas on the nose, a blend of florals, fennel and freshly cut grass from the **Verdejo** grapes along with aromas of citrus fruits from the **Chardonnay.** On the palate it is fresh, buttery and with a long pleasant finish.

SERVING AND PAIRING

Serve at between 9 and 10°C as an aperitif, with shellfish, fish and salads.

ABV: **12.5 %**

Total acidity: **6.5 g/l (tartaric acid).**

Volatile acidity: **0.22 g/l (acetic acid).**

Reductive sugars: **3,2 g/l.**

Ph: **3.26**