

MONTADO

TEMPRANILLO

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:
100% Tempranillo.

Date of harvest: **September 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

The **Tempranillo** grapes used to make this rosé were picked at their optimum level of ripeness. The harvest took place during the night to preserve the full panoply of fruity aromas these grapes have to offer and to draw out the dark fruits present in the **Tempranillo** grapes.

The must macerated with its skins for a limited period of time to give this Montado Rosé its characteristic, eye-catching colour. Alcoholic fermentation took place in stainless steel tanks to preserve its freshness and aromatic appeal.

TASTING NOTES

"A temptation for the palate".

This wine is a bright raspberry colour with alluring bluish glints that entice the drinker to taste it.

On the nose it displays sweet aromas evocative of sweetshops.

On the palate it is intense, concentrated and very drinkable.

The wine is fresh and clean with a long, pleasant finish expressive of the features of the local landscape.

SERVING AND PAIRING

Serve at 9 - 10°C. Perfect with tapas, pasta with mushrooms, risotto or blue cheeses.

ABV: **13 %**

Total acidity: **6.6 g/l (tartaric acid).**

Volatile acidity: **0.21 g/l (acetic acid).**

Reductive sugars: **3,8 g/l.**

Ph: **3.15**

