

MONTES OBARENES 2018

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.

Fermented and aged on fine lees in new French WINEMAKING: 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 weather conditions during the 2018 vintage were radically different from 2017. The year began with a heavy snowfall on January 6, which

foreshadowed a cold and rainy vintage. After one of the earliest harvests in history in 2017, we returned to a long vegetative cycle with a late harvest that began on October 12 with the white Tempranillo. The 2018 whites have great potential. with freshness and acidity. Without a doubt, one of the best white vintages of the last 10 years.

ANALITICAL Alcohol content: 14%

PARAMETERS: pH: 3.45

Residual sugar: 1.9 g/l.

No. OF BOTTLES: 3.704 (75 cl.)

200 (Magnum)