

Monte Gatún 2022

The past, present and future of the Rioja Oriental. Past, represented by the traditional garnacha and mazuelo varieties, present, for the now predominant tempranillo and future, a future built around the combination of all of these grapes, following that typical Rioja tradition of blending varieties to make great wines.



COMPOSITION	55% tempranillo, 25% garnacha y 20% mazuelo
VINEYARD	Various plots in the Villa de Quel at between 530 and 600 metres altitude and north-facing
VITICULTURE	Organic in the process of certification
HARVESTING	Picked manually in 11 kg. crates at the beginning of October. Selection of clusters. Average yield 6,000 kg/ha
VINTAGE	2022 was characterised by favourable weather conditions, which conditioned ripening and gave rise to a brilliant cycle. The harvest period was extended, favouring phenolic ripening without acceleration and a selective harvest.
VINIFICATION	Destemmed and vatted with spontaneous fermentation, not using selected yeasts. Separate fermentation of the varieties and assembly prior to the malolactic fermentation.
AGEING	12 months, 30% in Slavonian oak barrels and 70% in concrete tanks.
BOTTLING	8188bt 0.75-ltr bottles. April 2023
ANALYSIS	Alc/vol:13,5% Tot.ac :4,89 pH: 3,59 SO2:56 mg/l
TASTING NOTE	Intense, with a nose of forest fruits, ripe figs, thyme and lavender. On the palate it is smooth and textured, with silky tannins that make it easy to drink and with a ripe Garnacha finish.
BEST CONSUMED	Now or within the next 5 years
POINT SCORES	91 Atkin

Contains Sulphites-bottles of 0,75 cl