



BODEGAS MONTEABELLON

RIBERA DEL DUERO

FACT SHEET



OWNER

The Garcia family, grapegrowers in the region for several generations.

PRODUCTS

White Wine :

Rueda, Verdejo, Monteabellon

Rosé Wine :

Ribera del Duero (Rosado), Avaniel

Red Wines :

Ribera del Duero, Avaniel

Ribera del Duero, 5 Meses en Barrica, Monteabellon

Ribera del Duero, 14 Meses en Barrica, Monteabellon

Ribera del Duero, 24 Meses en Barrica, Monteabellon

Ribera del Duero, Finca La Blanquera, Monteabellon

SIZE OF THE VINEYARDS

Total 70 hectares, spread across numerous plots.

LOCATION OF THE VINEYARDS

The winery is located in Nava de Roa, between Penafiel and Aranda de Duero, in the centre of the Ribera del Duero appellation. Vineyards are spread around the Nava de Roa commune, ranging from vineyards on the valley floor used for Avaniel and 5 Meses, to hillside vineyards higher up for the 14 Meses (Crianza) and highest for the 24 Meses (Reserva).

Finca La Blanquera is a single vineyard with pure white limestone soil - hence the name - right at the top of the hills (altitude 950m).

SOIL

Sandy gravel on the valley floor, sand with clay and limestone at mid-level and poor rocky limestone highest up.

GRAPE VARIETIES

Rueda : 100% Verdejo

Rosado and all reds : 100% Tempranillo

AVERAGE AGE OF THE VINES

Avaniel comes from the youngest vines (6 to 10 years old). The other cuvées come from mature and old vines.

VINIFICATION AND AGEING



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Winemaking is in the capable hands of Isaac Fernandez, nephew of Mariano Garcia (the legendary ex-Vega Sicilia winemaker).

The Avaniel range (rosado and red) come from young vines between 6 and 10 years old. The red is gently fermented, tank-aged without oak, and bottled in the Spring following harvest to emphasise fresh vibrant fruit.

5 Meses is a "roble" style semi-crianza, again gently fermented (20 day maceration), and aged 5 months average in barrel (50% French, 50% American oak)

14 Meses is a full Crianza, with a longer cuvaison (25 days), and then 14 months ageing in barrel (70% French, 30% American)

24 Meses is the Reserva grade wine, a wine of structure that sees a 28 day cuvaison and 24 months in barrel (80% French oak)

NOTES ON THE PROPERTY

Monteabellon is a great new discovery for us, a source of stylish, modern Ribera del Duero at very attractive prices. The winemaker and creative driving force behind this recently created bodega is Isaac Fernandez, nephew of the great Mariano Garcia (legendary ex-Vega Sicilia winemaker). Isaac worked for many years alongside Mariano and his sons at Bodegas Mauro, and the Mauro style is clearly evident in the wines of Monteabellon...exuberant fruit, rich chocolatey weight in the mouth, classy oak integration, sophisticated tannins, good balance and nice lift on the finish. Given this decidedly superior quality, the prices here are almost too cheap ! And believe us, we've tasted a lot of Ribera del Duero recently and these wines beat competitors selling for twice the price easily. We can offer these wines ex-bodega for maximum value.