

Monte Gatún 2023

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, 20% garnacha, 20% mazuelo and 5% of maturana and graciano
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	The 2023 vintage was characterised by extreme drought and very high temperatures. This resulted in very good health due to the absence of humidity, lower acidity and also high quality in the vineyards with slower maturations.
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	April 2025. 15865 bt
ANALYSIS	Alc/vol:13 %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	96 Decanter, 93 Parker, 91 Atkin, 91 J.Suckling

Contains Sulphites-bottles of 0,75 cl and 1,5 l