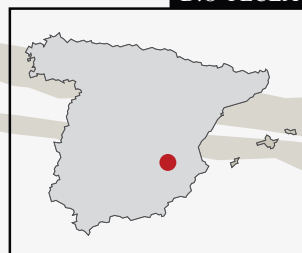


D.O YECLA



MONTGÓ



BARREL SELECT

Bold and Beautiful Elegance: Every year our winmakder makes an extra effort to find the perfect grapes during harvest and then selects the best varrels to create Montgó Barrel Select. The care and craftsmanship in this blend of four different grapes creates a unique work of art. This is a wine with a unique power of blod seduction and beautifully elegant finish.

Grape Varietals: 54% Monastrell, 27% Cabernet Sauvignon, 12% Shiraz and 7% Garnacha Tintorera.

Age of Vines: More than 40 year old bush vines located in Campos Arriba and Campos Abajo - Yecla

Harvest: The grapes were handpicked at the optimum stage of ripeness from late September through October.

Winemaking: Temperature controlled fermentation in stainless steel tanks of 8-15.000 kilos at 24-31°C. Maceration up to 26 days. Cold maceration at 5°C for 48 hours and 15% saignee in order to concentrate the musts. Pressed and racked to epoxy lined cement tanks whereby it underwent malolactic fermentation.

Aging: The wine was aged for 18 months in 100% French oak barrels.

Tasting Notes: Brilliant violet highlights shimmer in the dark amethyst color of this wine. An intense bouquet bursts with aromas of plums, dark cherries, blueberries and cigar box. The panotes, café au lait, toffee and cacao with and integrated burst of spicy vanilla and toasted oak. The finish is long and lingering. This is a full bodied wine, beautifully balanced with lively acidity accompanying the full flavor profile, and will age well in your cellar.

Serving Suggestion: Braised rabbit or roasted duck

AWARDS

Premios Bacchus 2004 Madrid Bacchus Silver Medal
Premios Bacchus 2004 Madrid Bacchus Silver Medal
Vinalies Internationales Paris 2006 Vinalies d'Or



WINE ADVOCATE > 89 POINTS

The 2008 Montgo Barrel Select is made up of 54% Monastrell, 27% Cabernet Sauvignon and the balance Garnacha Tintorera and Syrah. It gives up an already complex nose of cigar box, scorched earth, underbrush, game, black currant, and black cherry. Medium- to full-bodied on the palate, it conceals enough structure to evolve for 2-3 years. Savory, well-balanced, and lengthy, it is a very good value for drinking over the next 6-8 years.



David Toffterup
Winemaker