



MONTESANCO

CRAFTED IN CASA DE LA VIÑA



# MÓN

## Montesanco Macabeo 2019

*This is the third vintage of our white wine released in our Montesanco winery, built in 1882 under the name "Casa de la Viña".*

*On a vine covered slope where our family grows in the town of Requena we have created our MÓN starting from a small plot of Macabeo vines over 50 years old at an altitude of 731 m.*

### **AWARDS:**

Silver Medal in Millésime Bio 2020

90 points in Guía Peñin 2021

### **REGION:**

D.O.P. Utiel Requena (Valencia, Spain)

### **GRAPES FROM OUR OWN ORGANIC VINEYARDS:**

100% Macabeo from trellised non irrigated of 50-year-old vineyards in Finca Casa de la Viña (county Requena). Altitude 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg / vine. Date of harvest: The grapes were hand picked at 6 am in the morning on September 17th. 10 days before, the vines were partially defoliated to increase the concentration of sugars.



**JR**  
utiel-requena  
DENOMINACIÓN DE ORIGEN



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### VINIFICATION

Following a second selection of the grapes at the winery, the grapes bunches are de-stemmed and introduced by gravity in an inox vat where we add carbonic snow and we keep the must in contact with the skins for 24 hours at low temperature. Once the flower must is clean it is racked to 500 litres new oak barrels where it is fermented. Following the fermentation, the wine was racked with its own fine lees to an inox vat where “bâtonnage” takes place is made every 3 days During the fermentation and the following weeks,. After three weeks , it has stayed until its bottling in February 2020.

### TASTING NOTE:

- Colour: Pale yellow
- Nose: Predominance of fresh varietal notes with hints of citric notes and lactic and white flowers aromas.
- Mouth: With balanced acidity and unctuous sensations due to the ageing on the lees. This is a wine with body and persistence with real nerve and character as well as the strong mineral streak

### ANALYSIS

- Alcoholic Degree: 12,5 % Vol
- Sugar: < 2 g/L
- Free SO<sub>2</sub>: 29 mg / L
- pH:3,25
- Volatile Acidity: 0,19 g/L
- Total Acidity: 6,10 g/L

