

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 characterized by a fairly dry winter, followed by heat waves and a sharp thermal change in June. The summer was extremely hot and dry, resulting in rather small, concentrated grapes with good health.
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, 91 M.Hudin

Contains Sulphites-bottles of 0,75 cl