



## Montebajo Red

Selected manual vintage. Destemming and later must maceration. Daily automatized remounts to extract colour and aromes. Controlled fermentation at 25°-28°C in stainless steel tanks. After malolactic fermentation, filtered, clarified and stabilized by cold before bottling.

### Our Tasting

**Visual :** Deep cherry color.

**Olfactory :** Fresh fruit aroma, ripe tannins.

**Gustatory :** Fine reduction and long aftertaste.

**Pairing:** Red meat, goose and pheasant.

**Country**  
Spain

**Producer**  
Bodegas Altovela

**Alcohol**  
12,5%

**Type**  
Red

**Bot/cx**  
12

