



MONTEBACO

Semele de Montebaco 2021



Type of wine: Red wine, Crianza

Strength: 14.5%

Grape varieties: 90% Tinto Fino, 10% Merlot

Appellation: D.O. Ribera del Duero

Vinification Process: The wine is aged in oak barrels, as is typical for Crianza wines from Ribera del Duero.

Fermentation: The wine undergoes both alcoholic and malolactic fermentation.

Comments: Semele de Montebaco is known for its elegance and balance, reflecting the general trend in Ribera del Duero towards fresher, more refined wines.

The 2021 vintage was characterized by a warm growing season, which resulted in ripe, concentrated fruit flavors.

Presentation: 750ml bottles

Serving temperature: 16-18°C (60-64°F).

Food Pairings: Pairs well with red meats, roasted lamb, aged cheeses, and hearty stews.