



montelaguna

PESQUERA DE DUERO

montelaguna



a great red with a Duero carácter



MADE IN SPAIN

"Spain"

land of great wines.



A red produced
in the heart of Ribera,
cradle of worthy wines.

"Pesquera de Duero".



A red produced
at an iconic
Designation of Origin.

"Ribera del Duero".



A red wine produced at a unique
estate,
situated on the Castilian highland,
surrounded by nature.

"Finca Dehesa Valdelaguna".



The story of founded "Dehesa Valdelaguna" recent but intense, founded in 2005 reuniting two old friends with the same passion, vines and wine. "montelaguna" is a wine designed at the vineyard from year to year, as we are convinced that the raw material is fundamental and only threw great effort great fruit is achieved.

The estate covers a total of 300 ha. where vineyards grow next to cereals, oak trees and junipers. The winery is equipped with modern installations, in support of traditional winemaking. Inside the stone and adobe walls more than 200 oak barrels rest surrounded by the quietness and tranquility of the natural environment.

Pasion for nature. Together with tradition and quality, respective cultivation of the vineyards with its environment is a main distinguishing mark of the identity of Dehesa Valdelaguna. We cultivate the vines with use of neither pesticides nor herbicides, or chemical fertilizers. During the elaboration process we also do not use any foreign yeast, bacteria or enzymes; fermentation is performed in a natural way with autochthonous yeast.





UNIQUE WINES

The uniqueness of our wines has its origin from the very beginning in the location of our vineyards situated at more than 900 meters above sea level, whereas the average in the Ribera del Duero does not exceed the 740 metres. During summer the altitude reduces the effect of excessive warmth, bringing down temperatures 1°C for every 170 metres of altitude, provoking the grapes to mature very slowly during a longer period of time, contributing great concentration of aromas and flavours to the grape and optimizing the acidity. Likewise whilst reaching the days before vintage, the variation in temperatures is equal to 20°C which produces a concentration of polyphenols in the skin of the grapes.

Due to all these details our wines are singular and unique.

Tecnica details

Estate grown grapes: 14 has.
(maximum yield 5000 Kg./ha.)

Average age of the vineyards: 15 years.

Location of the vineyards: Pesquera de Duero, a 900 metres high.

Grape variety: Tempranillo.

Annual production: 65.000 bottles.

Production: 120.000 bottles.

Oak barrel park: 200 units.

Technical Director: Juan Ayuso.

Viticulture: Rafa Asenjo.

Managing Director: José Antonio de las Heras



montelaguna



Red wine 100% tempranillo.

Produced from vineyards at the highland of Pesquera at 900 metres of altitude, with a yield of under 5.000 Kg./ha.



WINEMAKING

Maceration for 20 days under controlled temperatures. Fermentation with autochthonous yeast preserving the natural way of winemaking and giving the wine singularity and unique character. Ageing for 6 months on American, French and Central European oak.

TASTING NOTES

Fruit exhibition of the Tempranillo from Pesquera del Duero.



FOODPAIRING:

Because of its frutal character it combines very well to soups, pastas, rice dishes, vegetable or meat stews, grilled mushrooms, roasted meat, young oven lamb,

AROMAS:

Charming, sweet subtle and clean aromas, hidden by blueberry, raspberry and redcurrant. Finish with reminders of milk chocolate.

COLOUR:

Clean brilliant red cherry high collar with violet expressions of youth.

FLAVOURS:

Friendly entrance with notes of concentrated fruit, well-structured with balanced acidity. Covering and persistent finish.

Serving temperature 15° - 16°

Available in bottles of 0'75 y 1'5 l.

montelaguna crianza

Red wine 100% tempranillo.

Produced from vineyards situated on the heights of Pesquera at an altitude of 900 meters, with a yield inferior to 4.000 Kg./ha.

WINEMAKING:

Grapes undergoing an 20-day cold maceration under temperature control. Fermentation started with autochthonous yeast respecting the natural way of production making this a unique and peculiar wine. Storage for 12 months in French oak barrels and another 12 months on the bottle. Limited production.



TASTING NOTES:



FOODPAIRING:

Combines very well to roasted meat and game, stews, pastas and creams, blue fish, rice plates with game, all types of legumes and cured or semi-cured cheeses. Wonderful to be combined to roasted young lamb.
Visual: brilliant, with plenty glycerin, intense red cherry colored with shades of purple.

AROMAS:

Elegant blending of mature fruit and toasted oak, with a richly spicy bouquet.

COLOURS:

Brilliant, glyceric, intense dark cherry red with a garnet cape.

FLAVOURES:

Rich tannins, creamy and velvety, concentrated ripe red fruit.



Serving temperature: 16° - 17°

Available in bottles of 0'75 and 1'5 l.

montelaguna selección



Tempranillo grapes of vineyards of over 20 years old, first selection in the vineyard, second manually on the selection table at the winery.

WINEMAKING:

Temperature controlled maceration for 22 days, alcoholic fermentation in small stainless steel deposits of 10.000 litres each and malolactic fermentation in oak barrels. Ageing for 20 months on our best selection of French oak barrels, following a rest on the bottle for at least 12 months.



92 Points Peñin Guide 2014 and 2015

90 Points Parker Wine Advocate 2013 and 2014

94 Points Gourmets Guide 2014

Gold Medal international contest
MUNDUS VINI 2014

Great Gold at the prestigious GILBERT &
GAILLARD Guide 2015

91 Points Guide 365 VINOS edition 2015

TASTING NOTE:

FOODPAIRING:

Due to its complexity Montelaguna selección combines very well to different types of game, and elaborated meat. Rice dish with lobster, all types of legumes, any type of cured cheese. Wonderful to be combined to roasted young lamb.

AROMAS:

Clean subtle on the nose, great amount of frank and honest aromas, hints of French oak. Dark fruit marmalade, notes of eucalyptus and liquorice.

COLOUR:

Splendid balance and excellent harmony of taste, glutton memories, roundness.

FLAVOURS:

Splendid balance and excellent harmony of taste, glutton memories, roundness. A luxurious gift to the pallet.

Serving temperature: 16° - 17°

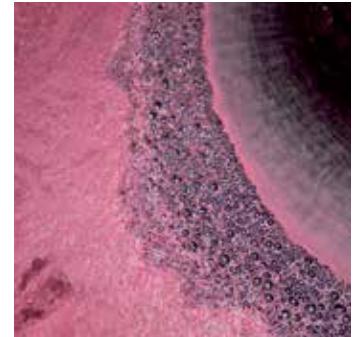
Available in bottles of 0'75 l.

● montelaguna reserva ●



Tempranillo grapes of vineyards of over 25 years of age, first selection in the vineyard, afterwards manual selection at the winery.

Temperature controlled maceration for 20 days , alcoholic fermentation in small stainless steel deposits of 10.000 litres each and malolactic fermentation in oak barrels. Ageing for 20 months on our best selection of French oak barrels, before being kept on the bottle for at least 12 months. Limited production.



TASTING SHEET:



FOODPAIRING:

Our reserve wine can be combined with all kinds of meat and game, and because of its enormous potential and structure can also be served to elaborated meat dishes. Equally a good companion to pastas and sauces, rice dishes with game, all kind of legume stews, or cured cheeses. Wonderful to be combined to roasted young lamb.

AROMAS:

Dark red fruit with pleasant toasty notes, forming a complex and elegant bouquet.

COLOUR:

Intense cherry colour with purple notes.

FLAVORES:

The balance of oak and wine leaves a velvety sensation on the palate, besides an extremely long aftertaste, characteristic of the soil at Pesquera de Duero.



Serving temperature 16° - 17°

Available in bottles of 0´75 l.

montelaguna rosé

Rose wine 100% Tempranillo, produced from our best grapes in a natural way, achieving a fresh rose, elegant of a precious pink strawberry colour, very subtle and easy to drink.

WINEMAKING

The grapes are destemmed and macerated for a short time with skin contact until from the free run most a first rose juice is obtained. Once the solid remaining is eliminated the most ferments at a temperature below 16°C on its own yeast. Post fermentation the wine is clarified and stabilised.



TASTING SHEET:



FOODPAIRING:

Montelaguna rosé is a great wine to accompany light meat, beef carpaccio, paella and rice dishes with vegetables or fish, empanadas and pasta, all kinds of fish and seafood. Ideal wine for a tapas session in summer.

AROMAS:

Fresh and smooth entrance, rounded with memories of boned fruit. Very pleasant to drink.

FAVOURS:

Very aromatic and intense, wild fruit explosion, light hints of tropical fruit. Very refreshing.

COLOURS:

Pink strawberry, raspberry hints, very bright with beautiful mirror like glitters.



serving temperature 7° - 9°

Available in bottles of 0'75 l.



A great story has no need to be told, it's in the nature of its day to day course. A compromise, an illusion, the satisfaction of a job well-done. The carefulness of details, the singularity of moments, a good feeling left by a family with a mutual spirit. Spirit to move, spirit to please, spirit to transmit. All in all, spirit to share a fulfilling life and put at use of whom opens, discovers and enjoys a good wine.

RE. Yusta.



Winery: Dehesa Valdelaguna S.L Ctra. Valoria Km 16,
Pesquera de Duero.

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