I tasted from two different bottles, one that had been decanted for 18 hours and one that was popped and poured. The wine had opened up, but showed no signs of fatigue or oxidation. The just-opened bottle felt a little more compact, serious and a little backward. It had only been in bottle for less than two months when I tasted it and it didn’t feel dizzy at all. The amount of Garnacha is growing in most of the wines and here, it’s already 85%, with the balance provided by Tempranillo; in 2015, the proportion is even higher at 92% and 8%.

It fermented in stainless steel vats with natural yeasts, including malolactic, and matured in barrique for one year before being fined and bottled. 2013 and 2014 were challenging vintages, and many wines were not produced. In 2014 (and 2013), there is no Propiedad, so those grapes were used for the La Montesa. The palate shows great balance, and the overall effect of the higher percentage of Garnacha is a more elegant, streamlined wine that tasty with great freshness. A whopping 660,000 bottles were produced, which is remarkable for this quality and price; it does feel like a more expensive wine.

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