

## 200 MONGES RESERVA 2011

*“Dark red cherry colour Elegant aromas with a touch of red and black fruits toast and coffee vanilla and mocha In the mouth it shows silky oily well balanced and very round. Every sip is an amazing experience of taste, changing whenever the wine is oxygenated”.*

*This wine is the result of the selection of three grape varieties. Tempranillo 85%, Graciano 10% and Garnacha 5%, grapes manually harvested in 15 kg boxes. Depending on the year, it will be preceded by a partial or total de-stemming depending on the need.*

*Fermented in "Allier" wooden vats for 11 days at a tempera-ture between 24° and 28° C, in the presence of the skins for 25 more days, obtaining noble tannins that give rise to a long-lasting colour resistance in all our range of wines.*

*This wine has been pumped over three times a day and clari-fied with periodic rackings. Aged for a minimum of 20 months in new French oak barrels, from various origins and American, it remains for a time in the tank until its subse-quent bottling where it will remain, depending on the vinta-ges, at least 16 months in our bottle racks before being mar-keted.*

*It is advisable to uncork and decant it between 30 and 45 minutes before, to be able to appreciate its full aromatic potential. See bottling in the absence of any type of filtration.*

