



## 200 MONGES RESERVA SELECCIÓN ESPECIAL RED

*"Created in a decade of intense passion and dedication, we present this unique wine, fruit of an excellent harvest, as an expression of our deepest being. Our wine is the colour, the bouquet, the taste, the soul. Spill it on your life where memories are stored".*

### GRAPE VARIETIES

*Tempranillo 100%.*

*A selection of the third harvest bunches from our best and less productive vineyards of an average age of 46 years. Harvested by hand into 10kg. crates. Fermentation in French "Allier" oak vats for 10 days at a temperature of 30°C. Malolactic fermentation takes place in "barrique" casks. Ageing in new French oak casks for a minimum of 18 months, followed by a period of 20 months in the bottle in our cellars.*

*We recommend to open and decant the bottle half an hour before drinking.*