



200 Monges Reserva 2009

COUNTRY OF ORIGIN

Spain

VARIETALS

Tempranillo 85%, Graciano 10% and Garnacha 5%

VINIFICATION

The grapes are partially destemmed and fermented in Allier oak vats for 11 days, and left in contact with the skins for further 20 days, in order to extract the right amount of tannins. Aged for a minimum of 18 months in new French and American oak barrels.

TASTING NOTES

Red Cherry color with a garnet rim. Red fruits aromas (cherry, raspberry). With hints of very fine oak, coffee and chocolate. Powerful mouth, spicy, tasty, creamy, complex, well balanced and long, with a lingering finish.

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The 2009 200 Monges Reserva, a blend of Tempranillo with 10% Graciano and 5% Garnacha, matured in new French and American oak barrels for 18 months. It has powerful aromas of roasted coffee, charred wood, dark spices and ripe black fruit. The palate also has plenty of oak-related flavors and abundant, slightly dusty tannins. A powerful, modern Rioja red for fans of oaky reds.





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