



# 200 Monges Selección Especial Reserva Blanco 2007

## COUNTRY OF ORIGIN

Spain

## VARIETALS

70% Viura. 20% Malvasía, 5% Garnacha and 5% Moscatel

## VINIFICATION

Fermented in new barrels at 14°C during 26 days the process continues with an aging of 14 months in French and American barrels. Kept 24 months in stain-steel tanks and after we bottled and lay down in our cellars until now.

## TASTING NOTES

This brilliant golden Rioja white wine has soft dried flowers aromas, ripe fruit and wild herbs notes. It is warm, toasty, with creamy oak. In mouth is meaty, powerful, tasty, spicy and very elegant.



The maiden 2007 "200 Monges" Selección Especial Reserva Blanco is a selection of the finest lots or barrels, often those with a very slow fermentation (up to two months), which are subsequently aged for six months in new oak barrels. It has an arresting bouquet: creme brulee, nougat, Devonshire fudge and a touch of cappuccino all with superb freshness. The palate is very taut on the entry with racy acidity counterbalancing the honeyed richness of this Reserva. It is very complex with spicy notes emerging towards the finish of orange rind, pink grapefruit and ginger. This multi-faceted white Rioja should age gloriously. Drink now-2018.



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