



200 Monges Selección Especial Reserva 2005

COUNTRY OF ORIGIN

Spain

VARIETALS

100% Tempranillo

VINIFICATION

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.

TASTING NOTES

Dark cherry colour. Aromatic in the nose. Fruity and complex with creamy oak, toasted-coffee and cocoa. In mouth is tasty, spicy and powerful.



The 2005 "200 Monges" Selección Especial is a winery selection made by tasting each of the lots, and it is raised entirely in new French oak from different coopers and different toasting. It has an obdurate, broody bouquet whose intense dark plum fruit is tightly wound and unfurls reluctantly with notes of blackberry, licorice and blood orange. The palate is medium-bodied with superb structure and sense of symmetry, dictated by the crisp acidity that underpins this wine from start to finish. However, I just wish the oak were more subsumed into the fruit profile. It has a firm backbone and a tannic finish and it merits four to five years cellaring. Drink 2016-2025.



**200 Monges
Selección Especial
Reserva
2005**

COUNTRY OF ORIGIN

Spain

VARIETALS

100% Tempranillo

VINIFICATION

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.

TASTING NOTES

Dark cherry colour. Aromatic in the nose. Fruity and complex with creamy oak, toasted-coffee and cocoa. In mouth is tasty, spicy and powerful.



The 2005 "200 Monges" Selección Especial is a winery selection made by tasting each of the lots, and it is raised entirely in new French oak from different coopers and different toasting. It has an obdurate, broody bouquet whose intense dark plum fruit is tightly wound and unfurls reluctantly with notes of blackberry, licorice and blood orange. The palate is medium-bodied with superb structure and sense of symmetry, dictated by the crisp acidity that underpins this wine from start to finish. However, I just wish the oak were more subsumed into the fruit profile. It has a firm backbone and a tannic finish and it merits four to five years cellaring. Drink 2016-2025.



**200 Monges
Selección Especial
Reserva
2005**

COUNTRY OF ORIGIN

Spain

VARIETALS

100% Tempranillo

VINIFICATION

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.

TASTING NOTES

Dark cherry colour. Aromatic in the nose. Fruity and complex with creamy oak, toasted-coffee and cocoa. In mouth is tasty, spicy and powerful.



The 2005 "200 Monges" Selección Especial is a winery selection made by tasting each of the lots, and it is raised entirely in new French oak from different coopers and different toasting. It has an obdurate, broody bouquet whose intense dark plum fruit is tightly wound and unfurls reluctantly with notes of blackberry, licorice and blood orange. The palate is medium-bodied with superb structure and sense of symmetry, dictated by the crisp acidity that underpins this wine from start to finish. However, I just wish the oak were more subsumed into the fruit profile. It has a firm backbone and a tannic finish and it merits four to five years cellaring. Drink 2016-2025.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us



**200 Monges
Selección Especial
Reserva
2005**

COUNTRY OF ORIGIN

Spain

VARIETALS

100% Tempranillo

VINIFICATION

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.

TASTING NOTES

Dark cherry colour. Aromatic in the nose. Fruity and complex with creamy oak, toasted-coffee and cocoa. In mouth is tasty, spicy and powerful.



The 2005 "200 Monges" Selección Especial is a winery selection made by tasting each of the lots, and it is raised entirely in new French oak from different coopers and different toasting. It has an obdurate, broody bouquet whose intense dark plum fruit is tightly wound and unfurls reluctantly with notes of blackberry, licorice and blood orange. The palate is medium-bodied with superb structure and sense of symmetry, dictated by the crisp acidity that underpins this wine from start to finish. However, I just wish the oak were more subsumed into the fruit profile. It has a firm backbone and a tannic finish and it merits four to five years cellaring. Drink 2016-2025.



**200 Monges
Selección Especial
Reserva
2005**

COUNTRY OF ORIGIN

Spain

VARIETALS

100% Tempranillo

VINIFICATION

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.

TASTING NOTES

Dark cherry colour. Aromatic in the nose. Fruity and complex with creamy oak, toasted-coffee and cocoa. In mouth is tasty, spicy and powerful.



The 2005 "200 Monges" Selección Especial is a winery selection made by tasting each of the lots, and it is raised entirely in new French oak from different coopers and different toasting. It has an obdurate, broody bouquet whose intense dark plum fruit is tightly wound and unfurls reluctantly with notes of blackberry, licorice and blood orange. The palate is medium-bodied with superb structure and sense of symmetry, dictated by the crisp acidity that underpins this wine from start to finish. However, I just wish the oak were more subsumed into the fruit profile. It has a firm backbone and a tannic finish and it merits four to five years cellaring. Drink 2016-2025.



Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us