



# Cueva del Monge Tinto 2012

## COUNTRY OF ORIGIN

*Spain*

## APPELLATION

*Rioja*

## VARIETALS

*Tempranillo 100%*

## VINIFICATION

*The grapes were destemmed, lightly crushed and then placed in oak fermentation vats, where they were left for 12 days at a temperature of 28°C. Malolactic fermentation took place in the barrel and was followed by 10 months' ageing in 50% American and 50% French oak barrels.*

## TASTING NOTES

*Intense red with purple hues, complex, fine and elegant aromas on the nose. Toasty notes of coffee and chocolate on the palate, fleshy and rounded with excellent balance and yet still a refreshing acidity.*





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