

## 200 MONGES GRAN RESERVA

*“Intense cherry colour, elegant, complex aroma, ripe fruit, fine cocoa, creamy oak, sweet spices In the mouth it is round, complex, structured, tasty, long and with a sweet velvety tannin.*

*It is advisable to uncork and decant one hour before to fully appreciate its full aromatic potential”*

### GRAPE VARIETIES

*Tempranillo 85%, Graciano 10% and Garnacha 5%*

*Manual harvest in 15-kilogram boxes from a 7-hectare vineyard with an average age of over 45 years. Fermentation in "Allier" wooden vats for 13 days at between 25 and 30°C. Minimum ageing of 24 and 30 months in new French (from various sources) and American oak barrels. Subsequently, a minimum of 40 months resting in bottle rack. It is bottled in the absence of any type of filtration.*

