

## 200 MONGES RESERVA SELECCIÓN ESPECIAL WHITE

"This brilliant golden Rioja white wine has a 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".

## **GRAPE VARIETIES**

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

Novelty and tradition are fused in the new 200 Monges reserva white, a serene fruit of our work, a traditional white reserva, a Rioja with capital words, a 200 Monges that will remain on your palate and in your memories. Make a space in your life for this wine and start a trip through your senses.

From a manual selection of grapes from our older with lower yields vineyards we produce this Rioja white reserva. Fermented in new barrels at 14°C during 26 days the process continues with an aging of 14 months in French and American barrels. We kept 24 months in stain-steel tanks and after we bottled and lay down in our cellars until now.