



200 Monges Gran Reserva 2001

COUNTRY OF ORIGIN

Spain

VARIETALS

Tempranillo 85%, Graciano 10% and Mazuelo 5%

VINIFICATION

Harvested manually in 15 kg tubs. Fermentation is in Allier oak vats for 13 days followed by skin-contact for a further 28 days. Aged for a minimum of 30 months in new French and American oak barrels.

TASTING NOTES

Very deep cherry red, bright and with a hint of tawny at the rim. Exceptionally aromatic on the nose, with aromas of ripe fruit and balsamic overtones. Mouth-filling weight with rich nuances, soft, velvety tannins and hints of black fruit, superbly harmonized in their aromatic complexity. Very elegant and rich on the finish with good acidity, warmth, and a lingering spice.



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The 2001 "200 Monges" Gran Reserva is raised on 70% American oak and 30% French oak and spends sixty months in bottle. It has a pure bouquet of dark cherry, coconut, a touch of licorice and balsamic, although it feels incredibly backward considering the vintage. The palate is medium-bodied with firm, dry tannins with a tight ball of broody dark fruit. It has good grip and comes across as a more aloof, -distant- Rioja that I am certain will become more approachable with decanting or continued bottle age. This is impressive more than pleasurable, at least at the moment. Drink 2015-2022+.





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