



200 Monges Gran Reserva 2004



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.

"Spicy and earthy, savory notes across dried blueberries and red plums. The palate has a smooth array of fine tannins and cocoa and plum-liqueur flavors. Drink now."





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Wine & Spirits



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