



200 MONGES RESERVA 2010



VINIFICATION

This wine was made with a strict selection of three grape varieties: Tempranillo 85%, Graciano 10% and Garnacha 5%, harvested manually in 15 kg tubs.

The grapes are partially or totally destemmed, depending on the year and then fermented in Allier oak vats for 11 days, and left in contact with the skins for further 20 days, in order to extract the right amount of tannins.

The finished wine was aged for a minimum of 18 months in new French and American oak barrels. Once bottled it spends a minimum of 18 months in our cellars before being put on to the market. As the wine is completely unfiltered we recommend opening and decanting 30-45 minutes before serving.

TASTING NOTES

Red cherry color with a garnet rim. Red fruits aromas (cherry, raspberry). With hints of very fine oak, coffee and chocolate. Powerful mouth, spicy, tasty, creamy, complex, very well balanced and long, with a lingering finish.

Optimal serving temperature: 17-18°C.

Only 54.680 bottles of 75 cl., 1200 magnums of 1.5l, and 120 double magnum of 3 l., have been selected from this wine.

91+ **Wine & Spirits**



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Spain

Appellation

Rioja

Varietals

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