



200 Monges Reserva 2011

COUNTRY OF ORIGIN

Spain

VARIETALS

Tempranillo 85%, Graciano 10% and Garnacha 5%

VINIFICATION

The grapes are partially destemmed and 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. Aged for a minimum of 18 months in new French and American oak barrels.

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, well balanced and long, with a lingering finish.



"Deep and ripe nose with plenty of spice and chocolate alongside the black-fruit aromas. Then comes the rich and muscular palate with some serious tannins building on the long finish. They should give this a long life. Drink or hold."





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