



Cueva del Monge Blanco 2015

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

70% Viura, 20% Malvasía and 10% Garnacha and Moscatel

VINIFICATION

Settling of the juice takes place in stainless steel tanks under controlled temperature 8° -10° C. with maceration in contact with skins. Once alcoholic fermentation has commenced in stainless steel tanks, the process continues in new French and American oak cask for 45 days with daily stirring of the lees ("bâtonnage"). Total time in oak, including alcoholic and malolactic fermentation is around 4 months

TASTING NOTES

Sunny, straw-yellow with toasty, dairy, pineapple, peach and pear aromas and light hints of apples and bananas on the nose plus a light tanginess on the palate which gives freshness, with citrus notes. The wine is fine, elegant and complex with persistent fruit aromas. It pairs well with various types of food, especially rice dishes, risottos, oily fish, white meat and grilled meat.



"Spicy oak across ripe pears and lemon rind. Smooth and fluid palate with a supple and even texture and a fresh, gently toasty finish. Nice and fresh. Drink now."





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