

Rioja 200 Monges - Vinicola Real



The Producer:

200 Monges Reserva was the first wine to market Bodegas Vinícola Real; alma mater of our wine project, a reference recognized by the most demanding palates. A modern classic that is the result of observation, continuous learning, craftsmanship and patient keeper time. Vinícola Real is a small winery located in the town of Albelda de Iregua in La Rioja where, with pains-taking hard work, the winery has come to produce some excellent high quality wines. With a lot of care, Vinos de Pago has found a medium between new wines from Rioja and traditional crianzas from the area.

The Wine:

Grape(s): 85% Tempranillo , 10% Graciano and 5% Grenache
Area: Bodegas Vinícola Real is a winery located in the town of Albelda de Iregua in La Rioja
Harvest: Grapes harvested manually harvested
Vinification: Fermented in ""Allier"" wooden vats for 11 days at a temperature between 24o and 28o C
Ageing: Aged for a minimum of 20 months in new French oak barrels

Tasting Notes:

- The wine 200 Monges Reserva is of colour rubí intense, in nose appreciate notes of mature red fruits tobacco, cedar and trufa. Very clean and of good aromatic intensity.
- It has a palate of very fine oak, coffee, chocolate and a powerful, spicy, tasty, complex, balanced, long and persistent mouth

Code: 5629
ABV: 14%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork
Awards: 2010 - 93 pts decanter

