



MONJE AMESTOY

VARIETIES

Tempranillo 95%, Cabernet Sauvignon 5%

AVERAGE AGE OF THE VINEYARD

35 years

YIELD

6,500 kg/ha, with spur pruning

HARVEST

Manual, during the first fortnight of October. Grape selection was performed in the vineyard and on the sorting table after reception.

VINIFICATION

Traditional method, fermented at a controlled temperature of 30°C and macerated for 18 days.

AGING

Aged in barrels with a maximum age of six years (50% American oak and 50% French Allier oak) for 16 months. It is further aged in the bottle for a minimum of 20 months before release to the market.

TASTING NOTES

It is a cherry-ruby colored wine with a brick-red rim, very bright. The nose is complex, with balsamic notes, vanilla, and spices, over a background of black fruit preserves (blueberries, blackberries). On the palate, it has a good structure, silky texture with excellent balance, well-integrated fine woods, and a spicy aftertaste. Serve between 16°C and 18°C.

PAIRING

Ideal with salads and pastas, seafood and fish rice dishes, roasted and stewed fish, white meats, and medium-creamy cheeses. Also perfect as an aperitif.

CONSUMPTION

Ideal for the next 5 years. It is a wine that will enjoy a noble evolution accentuated by its fresh acidity.

ALCOHOL CONTENT

14.0%



Red
Reserva



Tempranillo 95%
Cabernet
Sauvignon 5%



14.0%



16
months