

## TASTING NOTE



### MONJE AMESTOY

**VARIETAL CONTENT**

Tempranillo (90%), other varieties (10%).

**VINEYARD AGE**

35 years old.

**YIELD**

4.500 Kg./Ha., with in-glass pruning.

**GRAPE HARVEST**

Manual, during October. There was in-vine grape selection and subsequently in-table.

**WINEMAKING NOTES**

Traditional, fermented at a controlled temperature of 28°C and macerated for 14 days.

**CRIANZA**

In casks a maximum of four years old (30% American oak and 70% French oak), for 12 months. Completed in bottle during a minimum of 20 months before its market release.

**TASTING NOTES**

It is a wine with a cherry-ruby colour, with a brick red edge, very luminous. It has a complex nose, with balsamic, vanilla and spicy notes, against a bottom of black fruit jams (cranberries, blackberries). It is well-structured in the mouth-feel, with fine well-integrated woods and a spicy retronasal olfaction.

**FOOD MATCH**

White and red meats, beef, lamb or pork roasts, game, poultry, stews, rice dishes, stewed pulses, mushrooms, cured and blue cheeses.

**SERVING TEMPERATURE**

16° to 18°C.

**CONSUMPTION**

Ideal for the next 5 years. This is a wine which will enjoy a noble development accentuated by its fresh acidity.