



200 MONGES GRAN RESERVA



TASTING NOTES

“Cherry-red colour covered in lightly orange. On the nose ripe fruit, with aromas of creamy oak and berries with balsamic overtones. Mouth-filling weight, rich and complex, soft, velvety tannins and hints of black fruit, superbly harmonised in their aromatic complexity. Elegant and rich on the finish with good acidity, warmth and a lingering spice.”

VINIFICATION

The Gran Reserva is the result of painstaking selection of the finest grapes and bunches from older vines (45 years average) in a single vineyard (7 ha). The wine has outstanding potential.

A blend of Tempranillo 85%, Graciano 10% and Garnacha 5%, harvested manually in 15 kg. tubs. The grapes are partially or totally destemmed depending on the year. Fermentation is in Allier oak vats for 10 days followed by skin-contact for a further 28 days, in order to obtain tannins that ensure long-lasting colour persistence. The finished wine is aged for a minimum of 24 to 30 months in new barrels made of French oak from different forest as well as American oak. Bottle-ageing times vary, depending on the vintage, but with a minimum of 16 months before being put on to the market. The wine is bottled without any kind of filtering and as a result we recommend opening and decanting 30-45 minutes before serving.

Optimal serving temperature : 17-18°C.