

AD LIBITUM MONASTEL

Juan Carlos Sancha



COUNTRY

Spain

APPELLATION

Rioja DO

GRAPE VARIETY

Monastel de Rioja

AGE OF VINES

+20

FARMING

Manual harvest in 15 kg boxes during the second week of October. 5,000 kg per hectare are obtained from these vineyards. The 2018 harvest was qualified as good by the Regulatory Council of the D.O.Ca.Rioja. In the Alto Najerilla area, it was a year of very high rainfall in spring and early summer and significantly lower temperatures. However, the months of September and October were dry and with higher than average temperatures, together with very cold temperatures at night, they have achieved a healthy harvest with interesting characteristics. The harvest had a higher production than in previous years.

SOIL

clay-calcareous character

ALTITUDE

565m.

VINIFICATION

After destemming, the grapes are vatted in new 500-litre French Tronçais oak barrels in which they undergo alcoholic fermentation, malolactic fermentation and aging.

AGING

Aged for 11 months in new 500-litre Tronçais French oak barrels.

ALCOHOL %

13,9 %

PAIRING

Roasted pork tenderloin with blackberry sauce, juicy grilled steak or mature cheeses.

TASTING NOTES

Important layer of picota cherry color. On the nose it is very spicy with balsamic notes. In the mouth it is voluminous with a refreshing acidity, velvety tannins and a long persistence.

RATINGS

92 Tim Atkin; vntg 2020

