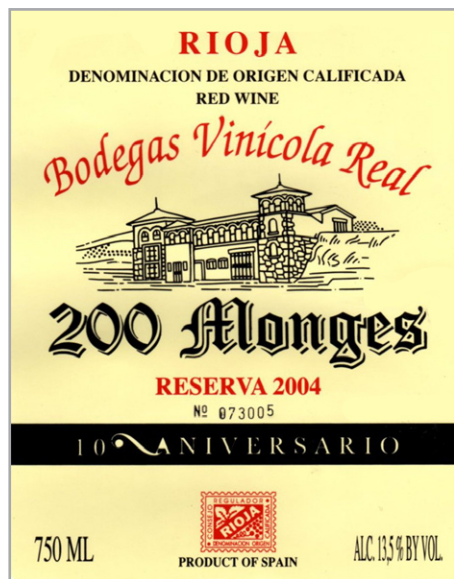


200 Monges Reserva 2004



Winery: Bodegas Vinicola Real

Region: Rioja D.O.Ca.

Grapes: 85% Tempranillo, 10% Graciano, 5% Mazuelo

Winery: This Bodega was started in 1992 by master distiller and winemaker, Miguel Ángel Rodríguez. The cellars are located in the village of Albelda de Iregua in Rioja Alta. They have a total of 25 hectares of vineyards in 4 different zones of Rioja Alta. Traditional, chemical-free viticulture is practiced, all grapes are harvested by hand and sorted again at the winery on a sorting table prior to crushing and fermentation.

Wine: This is produced from the strictest selection of grapes in the winery. Depending on lignification of stems, grapes are either partially or fully destemmed prior to fermentation. The grapes were fermented for 11 days in French Allier oak vats followed by a 25

days post-fermentation maceration looking to increase the amount of noble tannin in the finished wine. Aged for a minimum of 20 months in oak barrels. The barrels are from different origins in France as well as America. The wine spends another 16 months aging in the bottle prior to release for sale. This wine is bottled unfiltered.

Reviews:

“The 2004 200 Monges Reserva from a superb Rioja vintage is a blend of 85% Tempranillo, 10% Graciano, and 5% Mazuelo aged for 20 months in French oak before bottling without filtration. A saturated purple color, it emits aromas of sandalwood, Asian spices, incense, leather, and black cherry. Elegant and seamless on the palate, it possesses opulent, succulent fruit, and a pleasure-first personality. So rich it can be enjoyed now, it has the structure to evolve for several years and will provide pleasure through 2019.”

93 points *Wine Advocate* issue 188 April 2010

“This is a stunning bottle of wine and a great introduction to how complex, complete and compelling a Rioja wine can be at the highest level of craftsmanship. It is relatively traditional in style, featuring soaring aromatics and a host of complex flavors with lots of smoky, leathery, meaty accents. Far more interesting than some of the more modern-style “high-expression” or “statement wines” coming out of Rioja these days (which are often ultra-ripe and ultra-oaky but rarely ultra-complex), this is a wine that seems to unfold a new nuance every time it is sniffed or sipped for hours on end. An undeniably great wine.”

95 points *Wine Review Online* December 7, 2010 - Michael Franz



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