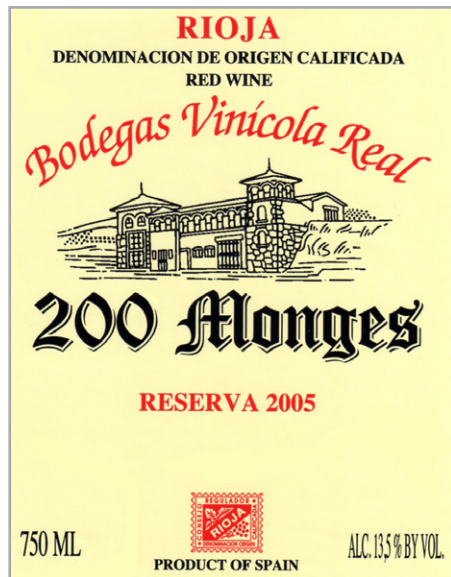


200 Monges Reserva 2005



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 2005 200 Monges Reserva is a blend of 85% Tempranillo, 10% Graciano, and 5% Mazuelo that spent 20 months in French and American oak before bottling without filtration. A glass-coating opaque purple color, it reveals a brooding bouquet of earthy minerals, exotic spices, lavender, licorice, black cherry, and blackberry. Dense, layered, and powerful in the style of the outstanding 2005 vintage, it will reward another 6-8 years of cellaring and provide a drinking window extending through 2030.”

94 points *Wine Advocate* issue 195 June 2011

“Opaque ruby. Complex, deeply pitched aromas of cherry compote, blackberry, fresh flowers, incense and licorice; showing a distinctly exotic character. Then impressively concentrated and rich, but with energetic minerality adding lift to its sweet dark fruit preserve and floral pastille flavors. Alluringly silky and high-pitched wine with a vibrant, very persistent finish that echoes the floral note.”

93 points *International Wine Cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

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