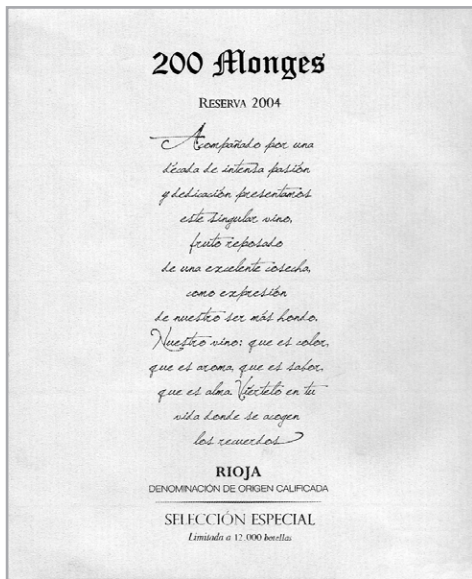


# 200 Monges Selección 2004



**Winery:** Bodegas Vinicola Real

**Region:** Rioja D.O.Ca.

**Grapes:** 100% Tempranillo

**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 wine is produced from a hand harvested selection of grapes from the winery's third harvest of their best vineyard, which is cultivated to have low yields. The average of the vines is 46 years. Fermentation occurs in French Allier oak vats for a

period of 10 days at 86° F. Malolactic fermentation took place in barrique casks. Aged for a minimum of 18 months in new French oak followed by an additional 20 months of aging in the bottle before release.

## Reviews:

“Deep purple in color... it offers up a breathtaking bouquet of exceptional complexity. Sandalwood, a hint of balsamic, exotic spices, lavender, incense, black cherry, and black raspberry aromas inform the nose of a multi-dimensional, complex, plush, layered offering with superb volume and impeccable balance. This lengthy effort is likely to drink well through its 40th birthday in the manner of great Bordeaux.”

**97 points** *Wine Advocate* issue 195 June 2011



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