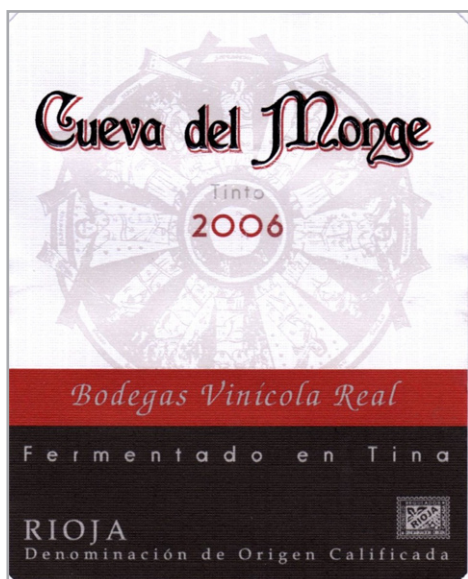


Cueva del Monge 2006



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 through a selection of best plots of Tempranillo from their extensive vineyards. Particular care was taken to pick only the healthiest grapes at an ideal state of maturity. The grapes were destemmed and lightly crushed prior to

fermentation in oak vats. Fermentation lasted 12 days at 82° F. Malolactic fermentation was undertaken in oak barrels followed by 10 months of aging in a combination of 50% each French and American oak barrels.

Reviews:

“Ruby-red. High-pitched aromas of red berries, cherry and spicecake, with a strong floral quality gaining strength with air. Juicy, fine-grained redcurrant and raspberry flavors show good depth and clarity, with a jolt of Asian spices lifting the back half. The floral finish boasts very good clarity and lingering sweetness.”

91 points *International Wine Cellar* issue 152 Sept/Oct 2010

“From estate vineyards in Albelda de Iregua, this wine’s cool cherry fruit reached a deliciously balanced ripeness. Fragrant with lavender, fresh tobacco scents and something gamey, it tastes a little bit like lamb and may make you hungry for a chop. The savory finish lasts, the wine suited to several years of aging; decant it if you open it sooner.”

93 points *Wine & Spirits* November 2010



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