

# Cueva del Monge Blanco 2007



**Winery:** Bodegas Vinicola Real

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

**Grapes:** 70% Viura, 20% Malvasia, 10% Garnacha and Moscatel

**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:** Grapes for this wine are grown in highest and coldest plots of Rioja Alta producing very aromatic grapes. There is a special variety of moscatel planted in several of the oldest plots, due to the tradition that Moscatel was used by the ancient winegrowers for

drying for their own consumption as raisins around Christmas.

The grapes are lightly crushed and destemmed prior to being held in stainless steel tanks for 24 hours for skin contact and aroma extraction. The must is then drained and skins are lightly bladder pressed followed by static fining of the must. 20% of the early harvested fruit was fermented in stainless steel tanks. The remaining 80% of the wine was racked to new barrels for fermentation lasting between 30 and 40 days with daily batonnage. Following fermentation the wine was racked and returned to barrels for a further 2 1/2 months of barrel aging. Total time in barrel for 2007; 4 months.

## Reviews:

“The Bodegas Vinicola Real portfolio includes one white wine, the 2007 Cueva del Monge Blanco, a blend of 70% Viura, 20% Malvasia, and 10% Garnacha and Moscatel barrel fermented and aged in barrel for 4 months. Medium gold-colored, it offers up a bouquet of mineral, melon, toasty oak, floral and honey notes. On the palate it displays excellent volume, a creamy texture, lively acidity, and complex flavors. This concentrated effort may well evolve for 1-2 years and should drink well through 2015.”

**91+ points** *Wine Advocate* issue 188 April 2010

“Wild, highly fragrant scents of dried pear, apricot, honey and toasted nuts, with a smoky overtone. Then surprisingly fresh and tangy on the palate, offering fresh lemon and orchard fruit flavors and a repeating smoky note. Finishes gently sweet and long, leaving smoke and floral notes behind. The food-matching possibilities here are endless.”

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



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