



Hacienda Monasterio



## HACIENDA MONASTERIO

### COSECHA 2019

#### Technical datas

Vintage: 2019

D.O.: Ribera del Duero

Alcohol content: 15%

#### Viticulture

Grape varieties: 85% Tinta del país

10% Cabernet-Sauvignon - 5% Merlot - 2% Malbec.

Yield production: 20hl/ha after selection

#### Winemaking process

Grape procedure: 100% de-stemming

Maceration process: prefermentative long and cold

Maceration time: 30 days

Barrel ageing: 18 months in Allier oak barrels

#### Description (September 2021)

Rubi red and very bright color.

The Nose shows mineral aromas and a lot of red fruit, with small notes of black licorice and balsamics aromas. Very aromatic nose in perfect harmony with the subtle aromas provided by the aging in barrel.

The mouth is soft and silky giving way to a balanced structure marked by a highly integrated acidity whose presence brings freshness and persistence, with an aftertaste of red and mineral fruit.

The mouth is very fine, long and elegant.

The Balance, fineness and freshness are the great characteristics of this wine with a great aging potential.

BODEGAS HACIENDA MONASTERIO  
Ctra. Pesquera-Valbuena, s/n.  
47315 Pesquera de Duero - Valladolid Spain  
Tel: + 34 983 484 002  
[www.haciendamonasterio.com](http://www.haciendamonasterio.com)