



Hacienda Monasterio



HACIENDA MONASTERIO RESERVA 2017

Technical Datas

Vintage: 2017
D.O.: Ribera del Duero.
Alcohol content: 15%

Viticulture

Grape varieties: 80% Tinto Fino- 20% Cabernet-Sauvignon.
Yield production: 20hl/ha después de selección.

Winemaking process

Grape procedure: 100% de-stemming
Maceration time: 28 days (Fermentation long and cold).
Age of the barrels: 40% news of Allier French oak
Barrel ageing: 16 months

Description (september 2021)

Dark red and bright ruby.
Very floral nose with notes of rose, very mineral aromas and delicate minty notes.

The mouth shows a great volume highlighting the minerality as the main line, very well integrated to the silky and structured tannins; persistent post-taste with light notes of cinnamon.

Very elegant wine, its mineral and complex texture will allow a very noble aging.