



Hacienda Monasterio



HACIENDA MONASTERIO RESERVA ESPECIAL 2016

Technical datas

Vintage 2016
D.O.: Ribera del Duero
Alcohol content: 15%

Viticulture:

Grape varieties: 78% Tinto Fino-22% Cabernet-Sauvignon
Yield production: 30hl/ha after selection

Winemaking process:

Grape procedure: 100% de stemming
Maceration time: 24 days
Age of barrels: 60% new and 40% barrels of two years old.
Barrel ageing: 29 months

Description:

Intense ruby color.

The nose is mineral and very complex, with notes of black fruit, licorice and touches of cassis.

The mouth brings a complex and pleasant sensation and shows a great and large volumen due to the presence of tannins.

Wine with a mineral, complex and long structure, with a freshness and fragrance that will allow a noble aging in the bottle.

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