



Tasting Notes

Monasterio de Yuso



D.O.Ca. RIOJA

HARVEST CALIFICATION: Good

GRAPE VARIETY:

90% Tempranillo - 10% Garnacha

VOL. ALC.: 13,5°

AGEING: French oak barrique. 24 months

AVERAGE AGE OF THE VINEYARD:

Between 35 and 50 years old

LOCATION OF THE VINEYARDS:

Alto Najerilla, high altitude vineyards

SOIL: clay limy and clay ferrous

The capsule in our Monasterio de Yuso Reserva is decorated with images of "Las Glosas Emilianenses". This is the first text written in Spanish language (S. X), found in the library of the Monasterio de Yuso (Heritage of Humanity).

These words, ancient as the worldmaking tradition, show in a perfect way the character of Rioja.

VINEYARDS, CLIMA AND SOIL:

Garnacha and Tempranillo from Alto Najerilla, located in vineyards with an **average altitude of 600 metres**. Grapes coming from **old vines** (between 35 and 50 years old) located in **Badarán and Cárdenas**. The variety **Tempranillo** gives to us Wines with structure, fine and elegant. The **Garnacha** gives a nice fruty expression.

The **influence of the Atlantic** in this clima, with cold winters, warm summers and long and soft autumns, causes a slow maturation, which is perfect to find what we look for in the grape. All this, makes it possible to have this wine, elegant and balanced.

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

TECHNICAL DETAILS:

The grape has been **manually harvested** in the middle of October, after a very exhaustive follow up of the **maturation**. It was **destemmed in its 100% and then, the temperature of the fermentation was controlled from 25 to 28 °C for around 10 days** in order to extract all the capabilities from the varieties and the soil.

AGEING:

24 months in French oak barrique kept in our cellar with a constant temperature and humidity, giving to the wine complexity and elegance.

TASTING NOTES:

Color: garnet heart and cherry color in the border with bright hints.

On the **nose**, it is very aromatic with intense notes of chocolate and ripe fruit. We can also find subtle notes of coffee caramel, wich gives a nice complexity to the wine. It shows a fine balance with the oak barrique remains.

In the **mouth** it is juicy, with a nice body and structure, fruity and oaky at the same with a warm end. All these nuances make this a very elegant wine.

WWW.DAVIDMORENO.ES - +34 941 894 919 - BADARÁN (LA RIOJA)



13,5 ° Vol. 75 cl. contains sulphites