

BODEGA DEL MONGE-GARBATI, S.C.
SAN VICENTE DE LA SONSIERRA
LA RIOJA

EL LABERINTO DE VIÑA ANE 2022

- 100% Tempranillo
- Grapes selected by hand
- Gentle destemming
- Pumped-over and punched-down
- Fermentation temperature 26º
- Fermented for 10 days and macerated for 5
- Devatted into barrels
- French oak
- 14 months barrel ageing
- Alcohol content 14,5% by volume
- Total Acidity 4,96
- PH 4,01
- IC: 13,334
- Vineyard name: Valseca.
- Soil type: Clay-limestone

COLOUR: Very intense colour, with a wide range from intense purples blending into dark blue-indigo, with permanent carmine notes in the core.

Tears are dense and fluid, with marked pigmentation.

NOSE: Very powerful and full of character before swirling, with initial winery aromas of perfectly ripe fruit and a hint of burnt vine clippings in the background.

After swirling, mineral notes (graphite and cedar) start to impose themselves over the compote, as does gentle bay, liqueured fruit and dark chocolate.

PALATE: On the palate light iodine from the clay-limestone soil is a loyal companion to ripe grapes. Very mouth-watery and persistent, spices such as cloves and white pepper. Healthy, mature and polished

tannins. This wine's origin is marked, and perhaps it's the truest to the Sonsierra range of all of Eduardo's production.

A wine with a long future. Another great from this *bodega* which has forged its way into the list of the greats of Rioja.