

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

## INCONTINENCIA SUMMA 2022

### BARREL-FERMENTED WHITE

- Varieties: Viura 70%, Malvasia 30%
- Winemaking: very gentle destemming; fermented in barrel at 20 degrees
- Six months in French oak barrel
- Alcohol content 14,3%
- Total Acidity 4,78
- PH 3,54
- Vineyard names: El Molino, La Vejera.
- Soil type: Clay-limestone

**Colour:** Delicate pale lemon, almost transparent in the core, with Turner yellow rim, fading into metallic tones.

Good tears, dense and fluid.

**Nose:** Very intense. Marked pome fruit, especially pear, with citrus, accompanied by delicate hints of moist bulrush, typical of a great Rioja cellar wine. Light confectionary flavour typical of a wine with certain graduation.

**Palate:** Extremely intense with powerful floral aromas. Hints of quince emerge over a roast nutshell background (pine kernel). Elegant and long-lasting with immense personality; white flowers and soft hay, a light flavour of green almond and then again, pear, present throughout.

Very intense finish, reflecting the same aromas present on the nose.

Original, unique and tasty, for me a natural and oenological coincidence, difficult to repeat.

Atlantic, long-lasting and with an eternal life.