

BODEGA DEL MONGE-GARBATI, S.C.
26338 SAN VICENTE DE LA SONSIERRA
LA RIOJA

PIJUS MAGNIFICUS 2021

- 40% Tempranillo, 30% Graciano, 30% French Grenache
- Grapes selected by hand
- Gentle destemming
- Punched-down
- Fermentation temperature 26°C
- Fermented for 10 days and macerated for 3
- Devatted into barrels
- French oak
- 13 months barrel ageing
- Alcohol content: 15% by volume
- Total Acidity: 5,12
- PH: 3,96
- IC: 15,58
- Vineyard names: La Vejera and El Molino.
- Soil type: Clay-limestone

Colour: Deep permanent blue/violet, dark indigo core and dark crimson rim.

Very dense tears, fluid and coloured.

Nose: Very intense and expressive, marked by the extensive maceration, very ripe fruit with cedar on a mineral backdrop, lightly mentholated, slightly alcoholic, layered into a confectionary and stewed grape background.

Palate: All of the elements from the nose emerge, but even more pronounced. Boasts a fusion of such intense tones that they almost can't be separated, but once savoured in the mouth with oxygen, they begin to appear everywhere, slowly dominating the space, and then, little by little merging into this extraordinary liquid dominated by very ripe grapes and pleasantly toasted noble wood. Dark chocolate and spices like clove and bay blossom; the result is a grand combination.

Its most defining character is its uniqueness; in some respects very different to the other wines in their range, although at the same time there is something familiar, something typical of this bodega.

Has everything needed not only to be a great Rioja, but a great world wine.

Another hit from this incredible couple.