

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

VIÑA ANE AUTOR 2020

- Grapes selected by hand
- Gentle destemming
- Pumped-over and punched-down
- Fermentation temperature 27º
- Fermented for 10 days
- 5 day maceration
- French (90%), American (5%) and Hungarian (5%) oak
- 11 months barrel ageing
- Malolactic fermentation in barrel
- 100% Tempranillo grapes
- Alcohol content 14,5% by volume
- Total Acidity 4,74
- PH 3,74
- IC: 10,618
- Vineyard names: Valseca, Fuente de la Isilla, Vizcarra, Camino de Rivas and Tasugueras.
- Soil type: Clay-limestone
- **COLOUR:** Pure, intense carmine with lightly violet rim and ultramarine core.
Intense and fluid tears.
- **NOSE:** Very fruity, with marked primary aromas. Iodine and Indian ink on a background of roasted nuts - aromas from whole bunch maceration. The subtle wood remains discreet, permitting fruit and very rounded tannins to excel.
- **PALATE:** Good intensity, mouth-watery tannins. A saline core supported by the minerality from the terroir of the vineyards. Light liquorice, dry and sharp, flooding the mouth. And, if it produces interesting sensations on the palate, its finish is where it is at its optimum, reminding you of the typical flavours of the San Vicente area.
What really stands out with this wine is its freshness.

