

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

## VIÑA ANE CENTENARIA 2023

### BARREL-FERMENTED WHITE

- Varieties: Viura 13,62%, Malvasia 2,50%, Chardonnay 5,32%, Sauvignon 5,03%, Turrantes 2,06%, Grenache 2,06%, Verdejo 2,08%, White Tempranillo 64,87% and White Maturana 2,46%
- Winemaking: very gentle destemming; fermented in barrel at 20 degrees
- Three months in French oak barrel
- Alcohol content 13,50%
- Total Acidity 4,80
- PH 3,56
- Vineyard names: El Molino, La Vejera and Tasugueras.
- Soil type: Clay-limestone

**Colour:** Clean, bright and attractive. Transparent core, with a blue-green gleam. Warmer and more intense yellow towards the rim, never showing evolution and always demonstrating its youth.

Healthy tears, dense and fluid.

**Nose:** before swirling, the nose is very broad and complex, with notes of tropical fruit and pear. Hints of stone fruit and lychee too.

After swirling, the first sensation is herbal balm with subtle oak on a multifloral background, with hints of tropical fruit and citric touches on a base of toasted pine kernel.

**Palate:** Very powerful on the palate, with notable but elegant alcohol, lasting and very complex. The mouth cavity is immediately flooded with silky sensations before citric and tropical flavours (pineapple, lychee etc) emerge. The healthy acidity is never overpowering.

Very long and persistent finish, the same initial flavours returning to the palate.

A great white wine that, due to its freshness and acidity, is ideal as an aperitif but which, from its body, structure and complexity, can accompany any dish, including meat that is not too spicy.