

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

VIÑA ANE SELECCIÓN 2020

- Grapes selected by hand
- Gentle destemming
- Pumped-over and punched-down
- Fermentation temperature 26°C
- Fermented for 10 days
- 6 day maceration
- French oak
- 13 months barrel ageing
- Malolactic fermentation in barrel
- 100% Tempranillo grapes
- Alcohol content: 14,5%
- Total Acidity 4,99
- PH 3,74
- IC: 10,27
- Vineyard names: Valseca and Tasugueras.
- Soil type: Clay-limestone

Colour: Dark violet-blue quinacridone, with a transparent carmine-violet rim. Very deep core, intense and opaque in the centre, subtly becoming more transparent until the permanent rose tones of the rim.

As with its predecessors, dense tears, fluid and tinted.

Nose: Intense and complex, winery, with ripe fruit together with wild blackberry and blueberry. On swirling, cedar and gently roasted spices over a mineral, mentholated base emerge. Cherries in liqueur.

Palate: Very intense and pleasant on the palate; fruit frosted in pure cocoa, lightly alcoholic, with a delicate sweetness. The sensation of chewing grapes with their skins pervades over noble oak aromas, very respectful yet ever-present. Very long and persistent, the primary sensations of ripe fruit re-emerge and blend with more complex tones of bay, tobacco and cedar, roasted nuts such as pine kernel and almond, and cigar box. The finish is very marked, syrupy and pleasantly mouth-watering, evoking the Sonsierra mountains and the wine's predecessors. Very rounded and at its perfect moment, this wine will still keep for a few more years.