Hacienda Monasterio



HACIENDA MONASTERIO RESERVA ESPECIAL 2019

Technical datas

Vintage 2019
D.O.: Ribera del Duero
Alcohol content: 15%

Viticulture

Grape varieties: 77% Tinto Fino-23% Cabernet-Sauvignon

Yield production: 30hl/ha after selection

Winemaking process

Grape procedure: 70% de stemming- 30% with stems

Maceration time: 40 days

Maceration temperatura: 29º

Malolactic fermentation made in french new oak barrel

Barrel ageing: 27 months in french oak barrel

Description (January 2025)

Intense ryby red color almost black

The nose shows intensity of ripe fruit with notes of black plum with a blackgroung of licorice and honey, with mineral and roasted notes.

The mouth is long, concentrated, persistent with mineral touches.

The mouth is silky with sensations of black fruit and intense tannins wich denote a long life in the bottle.

BODEGAS HACIENDA MONASTERIO
Ctra. Pesquera-Valbuena, s/n.
47315 Pesquera de Duero – Valladolid Spain
Tel: + 34 983 484 002
www.haciendamonasterio.com