

FINCA MONASTERIO

Concentration and Mediterranean soul in a single vineyard Super Blend

VARIETY

Tempranillo

VINEYARD




Made using grape varieties grown in our estate surrounding the 16th Century Benedictine Monastery, which vineyard was planted in 1985. The Mediterranean climate, limited yield and calcareous gravel soils provide structure and complexity to our red wines.

VINIFICATION & AGEING

The winemaking aims to reflect the purity of the fruit and the qualities of Rioja Oriental's terroir, where Tempranillo grapes enjoy a Mediterranean climate which delivers a rounder palate with black fruit concentration.

The grapes are hand-picked and selected before fermenting on stainless steel vats. The wine is then aged for 15 months in French oak 275l. casks, of which 50% is new and 50% second-use.

TASTING NOTES

-  Bright, deep cherry-red and iris-purple on rim.
-  An uplifting aroma, dominated by black berry compote, liquorice and balsamic oak with subtle reminders of spices, roast and milky hints.
-  Complex, intense and structured, yet fresh right across the palate.

FOOD PAIRING

An iconic wine linked to our heritage, it is a versatile companion to beef steaks, stews and game, a nod to the hunting background of the estate's last residents prior to Barón de Ley's foundation



SERVING TEMPERATURE

15°C - 18°C / 55°F - 65°F