



Viña Ane Centenaria

Viña Ane Centenaria is a white wine produced under the Rioja Qualified Denomination of Origin by Bodegas del Monge Garbati. This wine is made with nine grape varieties belonging to a hundred-year-old vineyard, 120 years old, making it a unique wine in Rioja: it has 40% Viura, 25% Malvasía, 7% Chardonnay, 7% Sauvignon Blanc, 5% from Turruntés, 4% from Garnacha Blanca, 4% from Verdejo, 4% from Tempranillo Blanco and 4% from Maturana. The grapes come from the El Molino, La Vejera and Tasugueras vineyards, which have clay-calcareous soils. The aging is carried out in French, Hungarian and American barrels for 4 months.

Technical Data



Rioja



Viura 40%, Malvasía 25%, Chardonnay 7%, Sauvignon 7%, Turruntés 5%, Garnacha 4%, Verdejo 4%, Tempranillo B 4% y Maturana 4%.



4 months



French, Hungarian and American barrels



13,30% Alcoholic Grade



88 Guía Peñín

[Wine Technical Sheet →](#)

Tasting

Colour

Clean, transparent lemon yellow with delicate cobalt turquoise, turning to a soft royal yellow warmer around the edges. Clean and bright. Good, fluid and dense tear.

Nose

Very intense when standing still, with a slight toasted memory that disappears as soon as it is shaken, evolving into stone fruits, apricot, peach, etc. It increases the aromatic intensity with notes of white flowers and citrus on a pastry background.

Mouth

On the palate it is fresh and very aromatic, marking the necessary acidity. The mid palate is silky, oily, with volume, very savory. It is very friendly on the palate, highlighting a tropical background, pineapple. The mature vihura blends very well with the oak, generating a very complex flavor. It has a very permanent, intense and pleasant aftertaste. The salivation it causes is abundant, slightly saline, very savory, with sweet and salty touches at the same time.

