VIÑA MONTY GARNACHA 2016

A JUICY AND ENVELOPING 100% GARNACHA RESERVA. ONE OF THE BEST EXAMPLES OF THE POTENTIAL THAT THIS VARIETY HAS FOR AGEING. THE RESULT OF THE BRINGING TOGETHER OF TWO VINEYARDS IN THE RIOJA ALTA AND THE RIOJA ORIENTAL.

VINTAGE 2016.

| VERY GOOD | THE VINEYARD EVOLVED FAVOURABLY THROUGHOUT THE WHOLE OF THE GROWTH CYCLE. THE VINTAGE STOOD OUT FOR THE GREAT BALANCE BETWEEN THE ACIDITY AND ALCOHOL, ITS AROMATIC QUALITIES AND EXCELLENT PHENOLIC RIPENESS, WHICH GIVES THE WINE GREAT DEPTH AND PERSISTENCE.



100% GARNACHA.

THE RESULT OF THE COMING TOGETHER OF TWO VINEYARDS. THE FIRST ONE, WHICH MAKES UP THE MAJORITY OF THE BLEND, IS IN THE ARENZANA AREA IN RIOJA ALTA. THE VINES ARE MORE THAN 80 YEARS OLD,

AND GROW ON A SLOPE AT 542 METRES ALTITUDE ON SANDY SOILS WITH A LARGE QUANTITY OF PEBBLES. THE SECOND PARCEL IS IN THE ALCANADRE AREA (RIOJA ORIENTAL) AT 350 METRES ALTITUDE, ON CLAY-BASED SOILS WITH GREATER SUN EXPOSURE. THE PERFECT COMPLEMENT, GIVING A DEEPER-COLOURED, MORE POWERFUL WINE WITH INCREASED TANNINS AND ALCOHOL.

BOTH PARCELS ARE HARVESTED BY HAND AND ARE VINIFIED SEPARATE-LY. ALCOHOLIC FERMENTATION IN TRUNCATED-CONE TANKS, WITH LONG MACERATIONS, 25 DAYS OF SKIN CONTACT. MALOLACTIC FERMENTATION IN CEMENT TANKS.

AGED FOR 24 MONTHS IN SEMI-NEW FRENCH OAK BARRELS OF MEDIUM-PLUS TOAST.



HUDIN





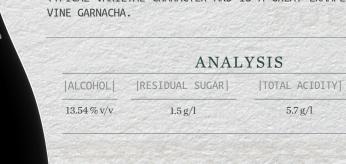
AFTER FINAL BLENDING, THE WINE IS AGED FOR A MINIMUM OF 20 MONTHS IN THE BOTTLE.



| COLOR | A BRIGHT AND ATTRACTIVE CHERRY RED COLOUR OF MEDIUM INTENSITY.

AROMA FRESH, VERY FRUITY. NOTES OF RIPE RED FRUIT WITH SWEET NOTES OF VANILLA AND COCONUT.

| TASTE | VERY INTENSE. IT IS SURPRISINGLY APPROACHABLE AND ENJOYABLE ON THE PALATE. LIVELY TANNINS WITHOUT ANY ROUGH EDGES AND A GREAT AMOUNT OF FRUIT THAT LLS EVERY CORNER OF THE MOUTH. IT SHOWS TYPICAL VARIETAL CHARACTER AND IS A GREAT EXAMPLE OF AGED, OLD VINE GARNACHA.









pH

3.51