



Hacienda Monasterio



HACIENDA MONASTERIO Reserva 2012

Technical Datas

Vintage 2012
D.O.: Ribera del Duero
Alcohol content: 15%

Viticulture:

Grape Varieties:
80% Tinto Fino – 20% Cabernet-Sauvignon
Yield production: 30hl/ha after selection

Winemaking process:

Stripping: 85%-15% stems
Maceration time: 24 days
Age of barrels: 60% of new Allier oak and 40%
of Allier oak used barrels (2 years)
Barrel aging: 20 months

Tasting note dated on 30/01/2017:

Ruby red, bright and intense.
The nose is mineral with notes of fresh red fruit, strawberries and black liquorice in perfect harmony with the aromas provided by the aging in the barrel.
The mouth has a fresh and clear entrance, the presence of noble tannins gives structure and volume in the middle-mouth.
The end is mineral, complex and long. Its freshness and elegant structure give to the wine a great perspective of development in bottle.

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