



## **Monastir s.V Benedictine , 2009**

*Valle de Yerri-Navarra, Spain*

Monastir brings back to life the authentic character of Navarra that marks a golden age of wine that took place in the beginning of the last century. From organically – grown properties harvested by the various cloisters of monks throughout centuries of winemaking, perfecting a quality in these wines that is singular and unique. All are unfinned and unfiltered, and extremely small production.



### **Varietals**

80% Tempranillo, 20% Cabernet Sauvignon

From old vines on a high altitude mesa on the Benedictine estate.  
Organic and Biodynamic practices in both vineyard and winery.

### **Vinification**

Vinification starts in open – top barrels for 3 weeks.  
Manual transfer to four newly seasoned Navarran oak barrels &  
three new French oak barrels, where it ages for 18 mos.  
Unfinned and unfiltered.

### **2008 Production**

less than 200 cases

### **Tasting Notes**

“Deep cherry red color, concentrated and glyceric.  
On the nose explosive with very ripe black fruits,  
smoky notes with touches of chocolate and cloves.”