



## **Monastir s.XXI *Revolutio* , 2011**

*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**

60% Graciano, 40% Tempranillo

### **Vinification**

Wild, spontaneous fermentation and maceration in concrete.

4 mos. in used French and American oak barrels.

Unfinned and unfiltered.

### **Tasting Notes**

“Dried black fruits and mulberry on the front palate, with a profound note of saddle leather and balsamic notes mid palate, hints of forest floor linger as well.

The acidity is long and balanced on the finish.”