



rodinia
raise your glass!™

Monastir

vintae

Production

23,000 bottles

Origin

D.O. Navarra

Packaging

12 pk.

Vintage

2004

Varietal

50% Tempranillo, 40% Cabernet Sauvignon, 10% Merlot

%Alcohol by Voume

14,5%

Siglo X

Vineyards

Selection of low-yielding vineyards located on the Monastir Estate. Stone and limestone soils provide good drainage, the vineyard site is at a high altitude providing increased quality to the vine.

Harvest

Harvest begins in September for the early- ripening varieties such as Merlot, finishing with Tempranillo and Cabernet Sauvignon in October.

Vinification and Ageing

Fermentation and maceration for the duration of 3 weeks in reinforced concrete deposits of 10,000 kg. Malolactic fermentation is undergone in French Oak barrels, as well as its ageing for the duration of 14 months, This wine has not been filtered.

Tasting Notes

Spicy ripe black fruits, cigar box and bramble. Sweet balsamic, soft tannins.

