MISA & CUVÉE

AD LIBITUM MONASTEL DE RIOJA 2024



COUNTRY Spain



GRAPE VARIETY

100% Monastel.

ALC. % 14

APPELLATION
Rioja DOCa

VINEYARDS

Age: More than 20 years old.
Soil: Calcareous and clay.
Altitude (m): 565.
Sustainable farming.
Harvested by hand in boxes of 15 Kg.

ELABORATION

After destemming, the grapes are introduced in new 500 liters French oak barrels in which alcoholic and malolactic fermentation takes place.Aged for 11 months in the same French oak barrels where it fermented.

PAIRING

Roasted pork tenderloin with blackberry sauce, juicy grilled steak or mature cheeses.

TASTING NOTES

Important layer of picota cherry color. Powerful, grippy and aromatic, with notes of fresh meat, plum and damson, lots of colour and tannins. Long persistence.

RATINGS

- **93 Tim Atkin** , vntg 2024
- **92 Tim Atkin** , vntg. 2023, 2022, 2021

LOGISTICS

6 PACK	12 PACK	VMF	EUROPALLET
52 x 31 x 9,1 cm		108 cs 6	108 cs 6
9 Kg		1002Kg | 195cm	1002Kg | 195cm