



Hacienda Monasterio



HACIENDA MONASTERIO

COSECHA 2022

Technical datas

Vintage: 2022

D.O.: Ribera del Duero

Alcohol Content: 14,5%

Viticulture

Grape varieties: 80% Tinta del país

18% Cabernet-Sauvignon- 2% Malbec.

Yield production: 38hl/ha after selection

Winemaking process

Grape procedure: 100% de-stemming

Maceration process: prefermentative long and cold

Maceration time: 30 days

Barrel ageing: 18 months in Allier oak barrels

Description (Date: January 2025)

Very intense red-violet color.

The nose is very mineral with a lot of red fruit and a background of mint. Very complex aromas in perfect harmony with the tertiary aromas of its long aging in barrels.

The mouth is soft and very balanced with the nervous tannin that provides structure and freshness, giving way to its fruity and mineral carácter.

The balance, minerality and freshness of the wine allow a great aging in the bottle.

BODEGAS HACIENDA MONASTERIO

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