

## TESO LA MONJA ALMIREZ



### GRAPE VARIETIES

100% Tint de Toro (Tempranillo)

### SOIL

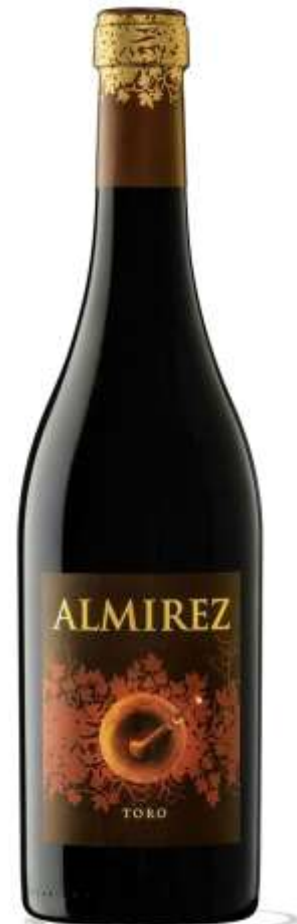
Sandy top soil with a very low content of organic compounds, the old vines grow their roots to a meter deep soil where the soil has more clay. No use of herbicides or chemical products.

### VINIFICATION

Traditional method, 100% de-stemmed, with light pump-overs during fermentation of 8 days with 2 pump-overs daily at 26° - 28°C.

Extended maceration on skins for 14 days with light pump-overs.

Malolactic fermentation in barrel, 30% new French oak followed by 12 months aging in French oak. Age of the barrels: 30% new French oak, 70% "1-wine" barrels.



### TASTING NOTES.

A full bodied dense purple coloured wine with aromas of dark fruits and blackberries, cassis, liquorice, camphor and herbaceous notes. The palate is full-bodied and lavish, concealing of its French oak aging, with velvety tannins combined with a long finish.