

TESO LA MONJA ROMANICO



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 at 25-27°C. Extended maceration on skins for 16 days. Malolactic fermentation in French Oak barrels and in Tank. 6 months aging in oak.



TASTING NOTES.

Dense blackberry and cassis fruit, with liquorice, spice, camphor and forest floor. It is dense, full-bodied, opulent, with integrated tannins.