



Solar de Mendieta



VINEDOS Y BODEGAS
SIERRA CANTABRIA
· DESDE 1870 ·



Solar de Mendieta





Solar de Mendieta

BLANCO JOVEN

VARIETY

Viura (40 %), Malvasía (15 %) and Sauvignon Blanc (45 %).

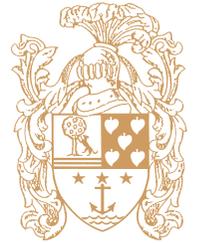
VINEYARDS

Environmental integrated agriculture cultivation, applying a viticulture respectful with the environment, following the biorhythms of the plant.

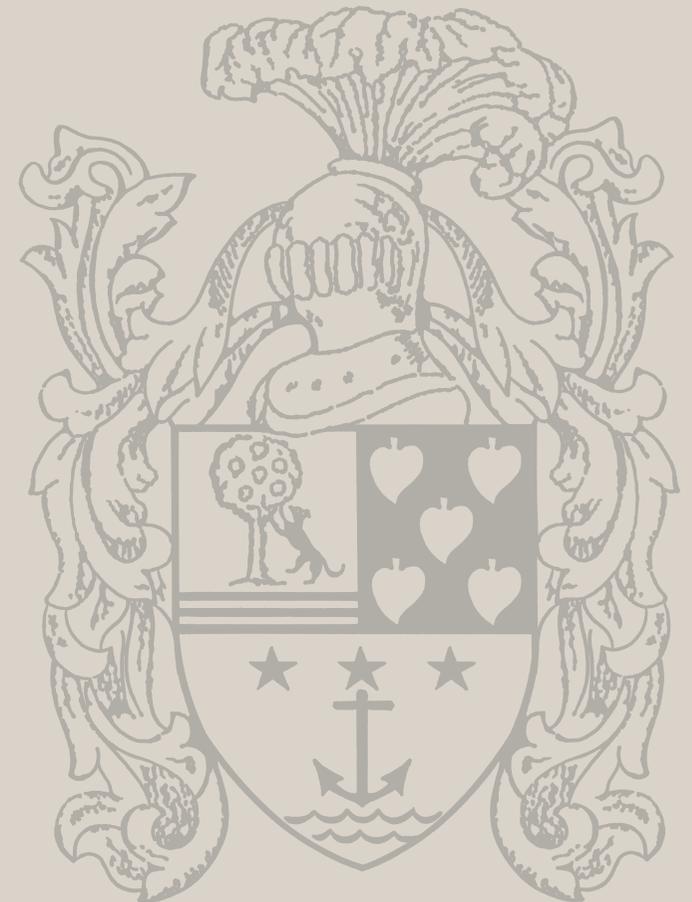
WINEMAKING

MACERATION: Cold soaked during 10 hours FERMENTATION: Sauvignon Blanc is fermented in French oak barrels (Vosgues area) 50% from 1 wine and 50% from a 2 wine, Viura and Malvasia fermented in stainless steel. Toasting type Burgundy Medium-High. Temperature controled between 14 and 16° C. Fermented with autochthonous yeast selected from our own vineyards.

DRINKING TEMPERATURES: 8 °C



D.O.C.A. RIOJA





Solar de Mendieta

ROSADO JOVEN

VARIETY

10 % Tempranillo, 30 % Garnacha and 60 % Viura.

VINEYARDS

Proprietary vineyards located in San Vicente de la Sonsierra (La Rioja).

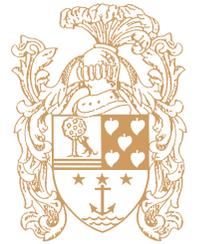
ELABORATION

Maceration of all the varieties during four days. Fermentation controlled at 16 °C. Cold stabilized.

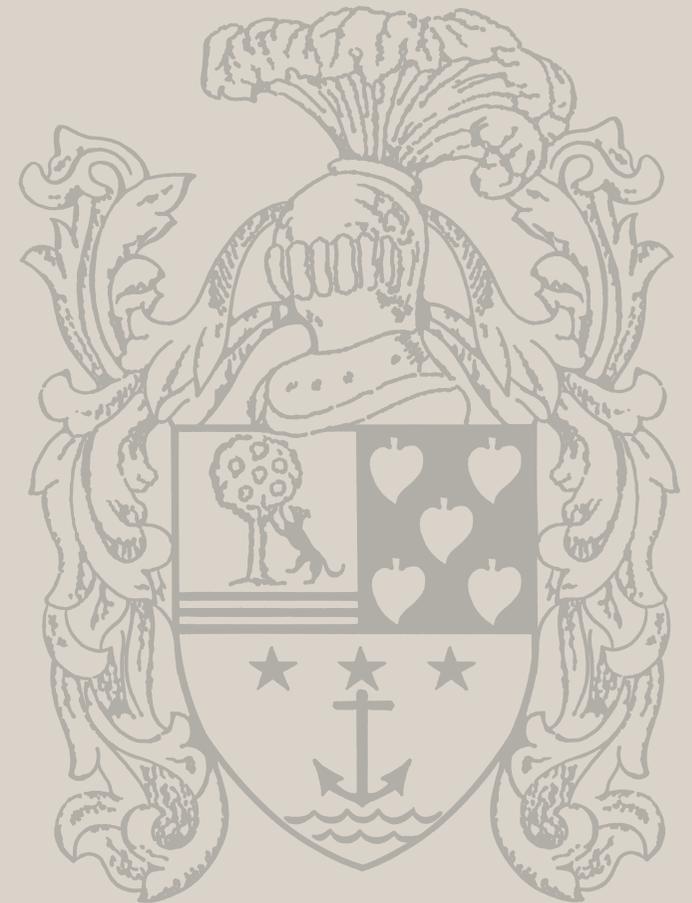
TASTING NOTES

Salmon, clean and bright. Nose of red berries, aniseed light notes and nuances of fresh fruit, strawberry, blackberry, raspberry, pomegranate. On palate it is fresh, fragrant, well balanced, wrapped by the fruit and acidity with memories of pomegranate, watermelon, etc. Intense, persistent, leaving a lively length.

DRINKING TEMPERATURES: 8°C



D.O.C.A. RIOJA





Solar de Mendieta

SOLAR DE MENDIETA CODICE

VARIETY

100% Tempranillo.

VINEYARDS

Proprietary vineyards located in San Vicente de la Sonsierra and Laguardia.

ELABORATION

Traditional elaboration, 100% de-stemmed.

6 months in tank. 6 months in American and French oak Bordelaise barrels (age of the barrels: maximum 3 wines per barrel).

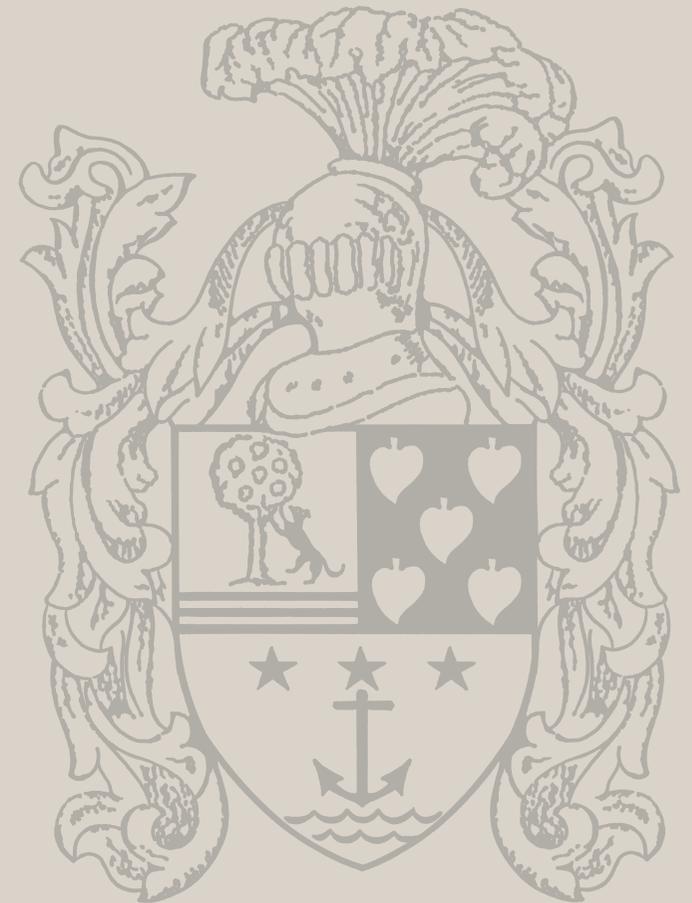
TASTING NOTES

Intense ruby red. Aroma of red fruits (strawberry) in good intensity in conjunction with spice, vanilla and oak notes. On the palate it is fresh, soft, balanced, with the fruit well integrated with the notes of oak, vanilla and light toast.

DRINKING TEMPERATURES: 16-18°C



D.O.C.A. RIOJA





Solar de Mendieta

SOLAR DE MENDIETA CRIANZA

VARIETY

100% Tempranillo.

VINEYARDS

Old proprietary vineyards in San Vicente de la Sonsierra. Organic fertilization.
Environmental integrated agriculture cultivation.

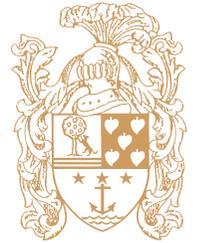
ELABORATION

Traditional elaboration, 100% de-stemmed.
Aged 14 months in Bordelaise barrels of French oak and American oak.

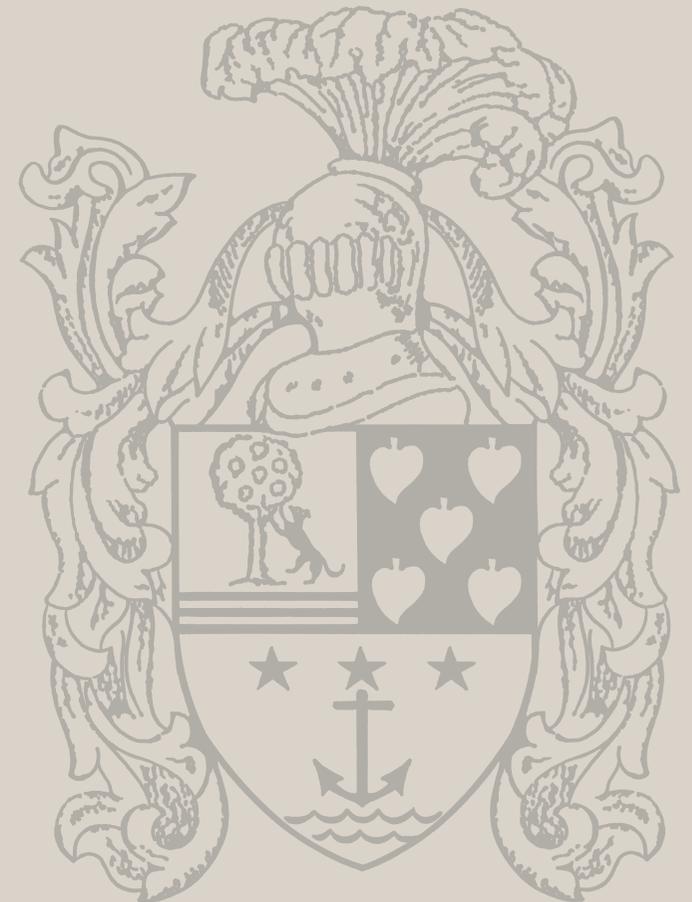
TASTING NOTES

Intense Cherry. Fine toasted notes (cocoa and coffee) and ripe fruit with definite expression. Powerful palate, smoky with well balanced toasty notes of oak and fruit.

DRINKING TEMPERATURES: 16-18°C



D.O.C.A. RIOJA





Solar de Mendieta

SOLAR DE MENDIETA CUVÉE

VARIETY

100% Tempranillo.

VINEYARDS

Proprietary vineyard in Labastida called La Llana. Alluvial soil. Sandy, poor soils, with good drainage, permeability and easy viticulture work. Rests of gravel and rounded stones. Altitude: 460 m. Organic fertilization. Number of Hcts.: 10. Environmental integrated agriculture cultivation. Year of plantation: 1980.

ELABORATION

Traditional elaboration, 100% de-stemmed.

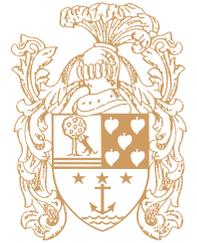
Malolactic fermentation in barrel.

Aged 12 months in Bordelaise barrels of French oak (85%), American oak (15%) and new barrel (40%).

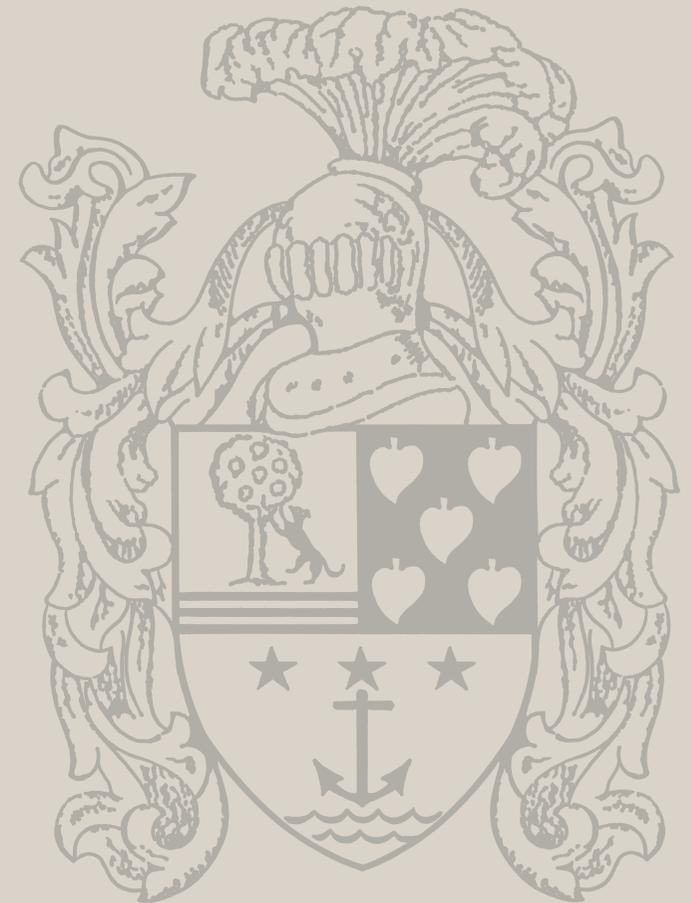
TASTING NOTES

Fairly dark cherry. Elegant nose, fine toasty notes of oak (cocoa and coffee), ripe fruit and licorice flavours. Elegant palate, with firm tannins of oak and fruit well integrated, flavoursome, good fruity and varietal expression.

DRINKING TEMPERATURES: 16-18°C



D.O.C.A. RIOJA





Solar de Mendieta

SOLAR DE MENDIETA RESERVA

VARIETY

100% Tempranillo.

VINEYARDS

Tempranillo from 30+ year old vineyards.

ELABORATION

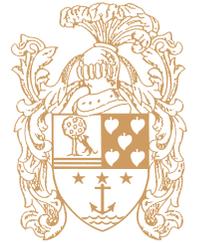
Traditional, 100% destemmed.

18 months in Bordelaise barrels of 50% French and 50% American oak. Age of barrels: 20% new oak and 80% maximum 3 wines-barrel.

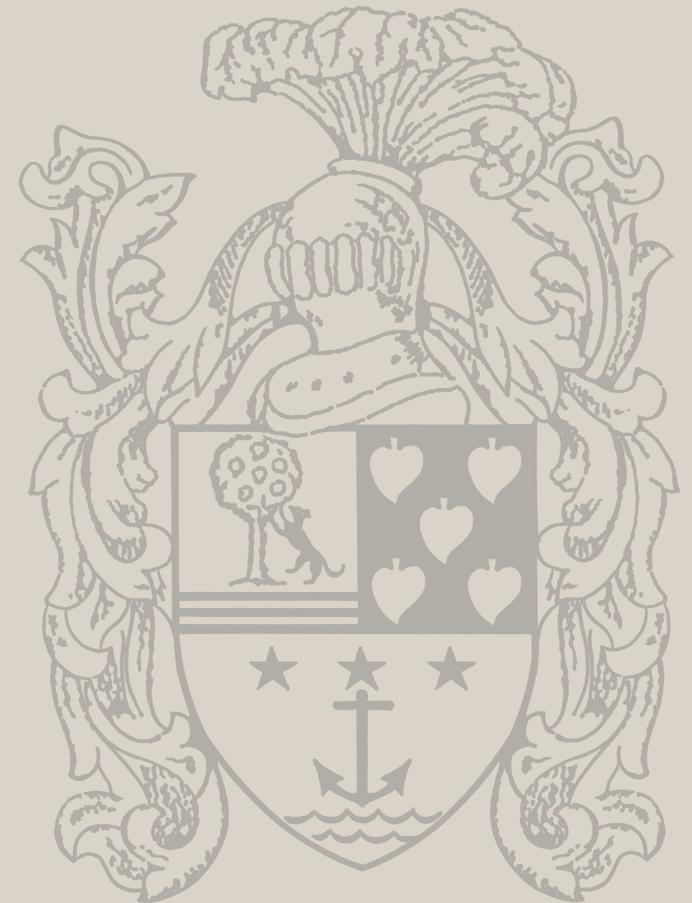
TASTING NOTES

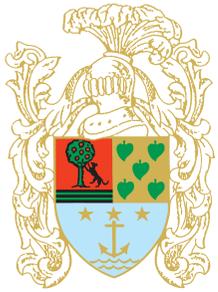
Intense Cherry. Toasty nose of oak with light traces of fine reduction (tobacco and cedar), ripe fruit with varietal expression, Light floral traces (petals). Rounded palate, flavoursome, elegant, spicy and toasty back aroma.

DRINKING TEMPERATURES: 16-18°C



D.O.C.A. RIOJA





Solar de Mendieta

SOLAR DE MENDIETA GRAN RESERVA

VARIETY

Tempranillo (97%) and Graciano (3%) from 30+ year old vineyards.

VINEYARDS

Proprietary vineyards in San Vicente de la Sonsierra.

ELABORATION

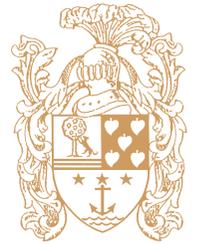
Traditional, 100% destemmed.

24 months in American oak Bordelaise barrels. Age of the barrels: 25% new oak, 75% maximum of 3 wines.

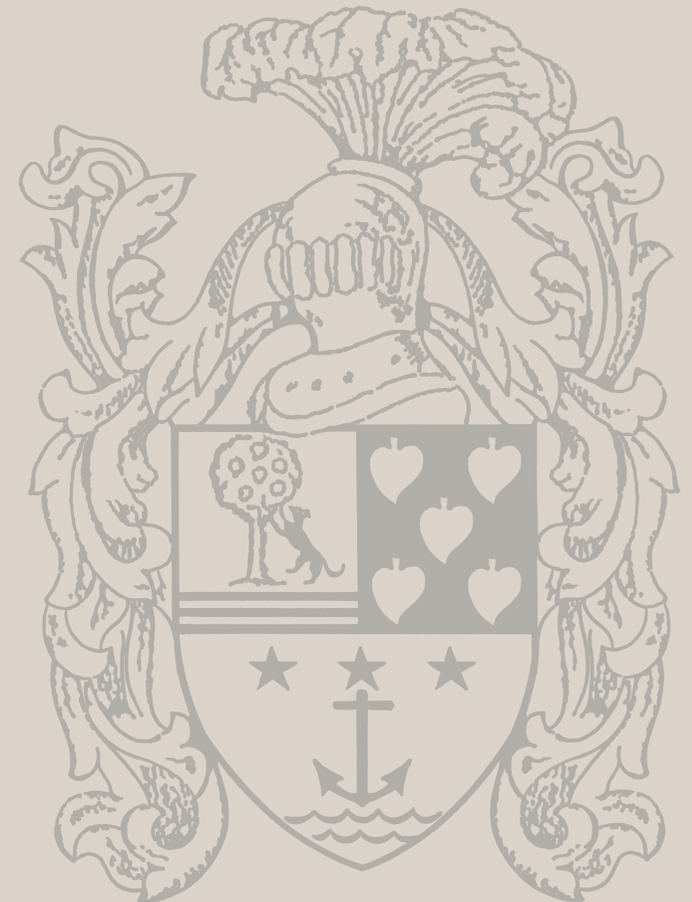
TASTING NOTES

Garnet red cherry. Intense aroma, fragrant, complex with aromatic notes, mature red fruits, balsamic, truffle, vanilla and toast. On the palate it is vigorous, fresh, silky with a good presence of mature tannins and a development of complex aromas. Red fruits perfectly integrated with touches of balsamic, coffee and oak. Long lasting finish with hints of fruit, spice and cocoa.

DRINKING TEMPERATURES: 18°C



D.O.C.A. RIOJA





VIÑEDOS Y BODEGAS
SIERRA CANTABRIA
· DESDE 1870 ·



VIÑEDOS
SIERRA CANTABRIA



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VIÑEDOS SIERRA CANTABRIA

- White wine
- Viura, Malvasía y Garnacha blanca
- 9 months

SIERRA CANTABRIA ORGANZA

VARIETY

Viura, Malvasía and Garnacha blanca.

VINEYARDS

Proprietary vineyards located in San Vicente de la Sonsierra.

ELABORATION

Cold soaked during 12 hours. Fermented in new French oak barrels (Vosgues area). Aged for 9 months in new French oak barrels on its own lees with batonnage twice per week during the first six months.

TASTING NOTES

Bright gold. It offers a nose of tropical fruit, minerality and baking spices. On the palate it is round, smooth with silky texture and spicy and mineral finish.

DRINKING TEMPERATURES: 8 °C



“
It is one of the finest whites of the Rioja DO
”
The Wine Advocate



CRITICS

D.O.Ca. RIOJA

2018 2017 2016 2015 2014

Robert Parker's WINE ADVOCATE	★	91	92	90	90
WINE SPECTATOR	★	★	90	88	★
STEPHEN TANZER'S	★	★	92	★	92
WINE ENTHUSIAST	★	★	89	88	90
TIM ATKIN	95	92	94	94	★
JAMES SUCKLING	91	92	91	★	★
JEB DUNNUCK	★	★	94	★	★
GUÍA PEÑÍN	93	93	93	93	93
GUÍA GOURMETS	93	93	91	92	93
GUÍA PROENSA	95	96	★	94	93

★ Añada no catada



VIÑEDOS SIERRA CANTABRIA

- Red wine
- 100 % Tempranillo
- 18 months



SIERRA CANTABRIA COLECCIÓN PRIVADA

VARIETY

100 % Tempranillo.

VINEYARDS

Valgrande and Jarrarte, located in San Vicente de la Sonsierra, older than 50 years, franc-clay in texture with calcareous-clay composition. Altitude: Valgrande 460 m., Jarrarte 480 m. Total number Hcts.: 4. Organic fertilization. Environmental integrated agriculture cultivation. Year of plantation: Valgrande (1957) and Jarrarte (1959).

ELABORATION

Combination of traditional method, de-stemmed, and fermentation of the whole bunches.

Malolactic fermentation in barrel.

Aged 18 months in new 50 % French oak, 50 % American oak Bordelaise barrels.

TASTING NOTES

Intense cherry. Delicate nose, elegant with definite fruity expression, spice and subtle notes of petals and creamy traces of oak well integrated.

Powerful palate, warm, complex, succulent, rich expression of toasty notes of oak and black fruit, coffee and chocolates.

DRINKING TEMPERATURES: 16-18 °C

“
”

On the palate it is dense, round, plush and succulent.

The Wine Advocate



CRITICS

D.O.Ca. RIOJA

2018 2017 2016 2015 2014

Robert Parker's
WINE
ADVOCATE



WINE
SPECTATOR



STEPHEN
TANZER'S



JEB DUNNUCK



TIM ATKIN



JAMES
SUCKLING



GUÍA PEÑÍN



GUIA
GOURMETS



GUÍA
PROENSA



Anuario
de los vinos
EL PAÍS





VIÑEDOS SIERRA CANTABRIA

 Red Wine
 100 % Tempranillo
 18 months

FINCA EL BOSQUE

VARIETY

100 % Tempranillo.

VINEYARDS

Single-vineyard wine from Finca El Bosque, 1,4 Hcts. Sandy-franc-clay soil in texture with abundance of gravel and small rounded stones on the surface. Altitude: 500 m.

High density plantings on trellis and low yield. Organic fertilization.

Environmental integrated agriculture cultivation.

Year of plantation: 1973.

ELABORATION

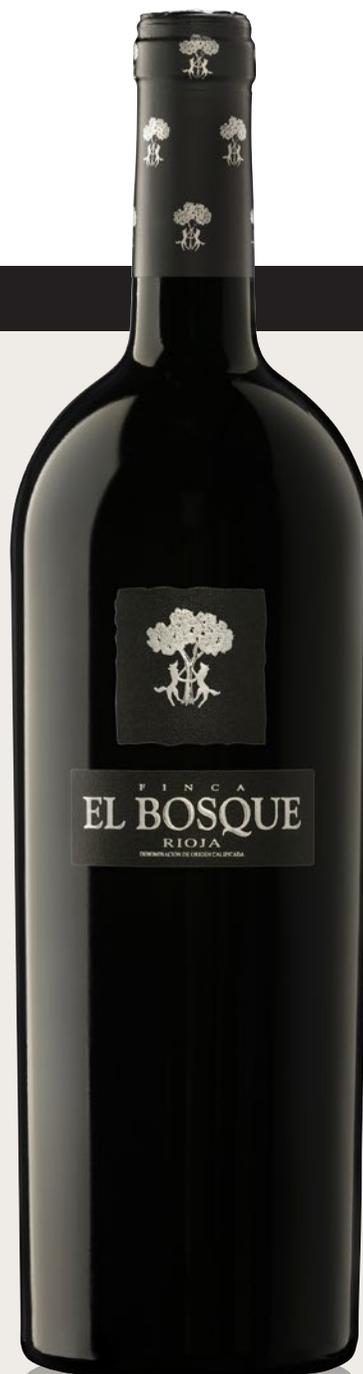
Destemmed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration.

Fermented in 10 hectolitres oak barrels at 28 °C. Pressed twice a day. Malolactic in new French oak Bordelaise barrels. Aged 18 months in new French Bordelaise oak barrels (95 %) and Center-European bordelaise oak barrels (5 %).

TASTING NOTES

Intense cherry. Aroma with marked emphasis of tasty notes of oak and black fruit, mineral background. Powerful palate, warm, flavoursome with tannins of oak still marked against those of fruit, hints of great length, mineral back aroma with traces of ripe fruit.

DRINKING TEMPERATURES: 16-18 °C



“ ”

It has plenty of fine-grained tannin, layers of ripe fruit and excellent balance.

The Wine Advocate



CRITICS

D.O.Ca. RIOJA

2017 2016 2015 2014 2013

Robert Parker's WINE ADVOCATE	★	96	95 ⁺	94	95
WINE SPECTATOR	★	★	95	93	92
STEPHEN TANZER'S	★	★	96	94	93
WINE ENTHUSIAST	★	★	93	★	93
TIM ATKIN	94	94	94	95	★
JAMES SUCKLING	93	95	92	★	91
GUÍA PEÑÍN	97	97	96	96	96
GUÍA GOURMETS	97	98	★	99	98
GUÍA PROENSA	99	99	99	97	97
Anuario de los vinos EL PAÍS	★	98	97	★	★

? Vintage not tasted

* Honour circle. Best wines of Spain.



VIÑEDOS SIERRA CANTABRIA

- Red wine
- 100 % Tempranillo
- 24 months



AMANCIO

VARIETY

100 % Tempranillo.

VINEYARDS

Single-vineyard wine from La Veguilla, 16.5 Hcts.

Franc-clay or calcareous-clay soil in texture with small calcareous rounded stones on the surface.

High density plantings on trellis and low yield.

Organic fertilization. Environmental integrated agriculture cultivation. Year of plantation: 1975.

ELABORATION

Destemed by hand with a rigorous selection of every grape. Cold pre-fermentative maceration.

Fermented in 5 hectolitres oak barrels. Pressed by foot twice a day. Malolactic in new French oak Bordelaise barrels. Aged 24 months in a new French Bordelaise oak barrels.

TASTING NOTES

Intense cherry. Notes of ripe fruit, blackberry, black cherry, currant and fig, with mineral, licorice traces and dark-roasted flavours.

On the palate is powerful, flavoursome with tannins of oak still marked against those of fruit, hints of great length, mineral back aroma with traces of ripe fruit.

DRINKING TEMPERATURES: 16-18 °C

“
You could perfume a room with
this wine.

”
Wine Spectator



CRITICS

D.O.Ca. RIOJA

2016 2015 2014 2013 2012

Robert Parker's WINE ADVOCATE	★	94	93+	94	95
WINE SPECTATOR	★	95	93	91	★
STEPHEN TANZER'S	★	★	96	94	94
WINE ENTHUSIAST	★	★	93	94	95
TIM ATKIN	96	92	94	95	★
JEB DUNNUCK	★	98	95	★	95+
GUÍA PEÑÍN	96	95	95	95	96
GUÍA GOURMETS	98	98	97	98	95
GUÍA PROENSA	100	99	100	100	100
Anuario de los vinos EL PAÍS	★	97	96	★	★
VIVIR EL VINO	★	96	97	90	★

★ Vintage not tasted

* Honour circle. Best Wines of Spain.
** Best Red Wine of the year.



VIÑEDOS SIERRA CANTABRIA

“
”

MÁGICO. *Def. Having qualities that make it very attractive and captivating because it is extraordinary among those of its type.*



SIERRA CANTABRIA MÁGICO

D.O.Ca. RIOJA

THE VINEYARD

Sierra Cantabria Mágico proceeds from a small vineyard El Vardallo (also known as Las Sepulturas) measuring 1.18 hectares, located in San Vicente de la Sonsierra. It is a vineyard sown and grafted after and spared from the phylloxera crisis at the beginning of the 20th century, with a wide range of varieties, both red and white. Among the reds there is 65% Tempranillo, 20% Grenache, 2.5% Graciano, 1% Petit Bouschet and 1.1%, others; among the white varieties is 4.4% Calagraño, 3.2% Turruntés (Rioja) and 2.8% Viura (Macabeo). It is a vineyard that for some time has excited us for its age, diversity and countryside as well as its manner of communicating this strength, fineness and purity.

WINEMAKING

In 2010, an exceptional year, working right in the vineyard, we speculated that, perhaps by processing all the varieties together we could produce a wine boasting a truly extraordinary expression, one that would thrill us as much as the area in which its grapes are grown. And, indeed, this first 2010 vintage was truly remarkable.

After de-stemming by hand, grape by grape, the combined varieties were fermented in two wooden vats and the Garnacha in another vat, thereby respecting their differences. The pre-fermentation soaking takes 5 days at a temperature of 8°C. Soaking with the skins takes 21 days for the combined varieties and 15 days for the Garnacha. Malolactic fermentation is carried out in new French oak barrels. The combined varieties are fermented in a 500 l barrel and four 225 l barrels, and the Garnacha in a 500 l barrel.

THE WINE

The wine world is one of sensations and emotions that sweep us away to other places. As Riojans, we are always seeking genuine and pure wines that express their origins, landscape, culture, tradition, ancestors, family and personal experiences. In this wine, Sierra Cantabria Mágico, all these qualities come together.





VIÑEDOS SIERRA CANTABRIA

“

*Sierra Cantabria CVC is tradition
combined with vineyard authenticity*

”

Marcos Eguren



SIERRA CANTABRIA CVC

D.O.Ca. RIOJA

THE VINEYARD

Sierra Cantabria CVC originates from the 1.49 hectare San Pelayo estate situated in San Vicente de la Sonsierra. We chose a large old vineyard, which is quite exposed to the North, to provide the coolness and acidity that are indispensable for a long ageing process and an intense life. This estate was planted in 1960, 90 % Tempranillo and 10% other varieties, only Tempranillo being used for producing this wine.

WINEMAKING

From the great sensations we experienced on our travels around the world, and sticking faithfully to our philosophy that great wines have to come from a great vineyard and they have to maintain the identity, character and purity of their origin, we set about creating an exceptional wine that wasn't going to stop growing and developing over time. Careful and rigorous production of healthy grapes with a great balance. Long soakings with the skins that would last between 25 and 31 days. Malolactic fermentation was carried out in a new French Oak barrel since, after much time and patience in the barrel, the ageing enables the wine to mature and develop its characteristics. The average ageing of the three vintages (2008, 2009 & 2010) has been 70 months, almost 6 years.

THE WINE

We decided on the three vintages of 2008, 2009 and 2010. The 2008 vintage is fresh, a wine with nerve and less structure. The 2009 vintage, on the other hand, is warm, showing itself to be powerful, glyceric and with body, with an overwhelming complexity, and from the first moment that it combined with the 2008, the union showed a grandeur highly superior to that of each year separately, as if it were a puzzle.

Finally, 2010 is the balancing vintage that, when it is put with the other two, with no clear idea why, a unique wine with a purity, complexity and fineness that makes it unforgettable was produced.



SIERRA CANTABRIA



VIÑEDOS Y BODEGAS
SIERRA CANTABRIA
· DESDE 1870 ·



SEÑORIO DE SAN VICENTE



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SEÑORIO DE SAN VICENTE

-  Red wine
-  100 % Tempranillo peludo
-  20 months

SAN VICENTE

VARIETY

100 % Tempranillo peludo.

VINEYARDS

Single-vineyard wine from La Canoca, of 18 Hcts. Soils of calcareous clay. High density of plantation on trellis with low yield. Organic fertilization. Environmental integrated agriculture cultivation. Year of plantation: 1985.

ELABORATION

Traditional method, 100 % de-stemmed. Malolactic in barrel. Ageing 20 months in new Bordelaise barrels of French oak (90 %) and American oak (10 %).

TASTING NOTES

Garnet red cherry. Delicate nose, good reduction and toasty creamy notes with rich licorice flavors and mountain herbs in this generous red, offering and elegant palate, fresh with well integrated tannins and a smooth finish.

DRINKING TEMPERATURES: 16-18 °C



“ ”

A generous red, offering firm, well-integrated tannins that support a broad texture.

Wine Spectator



CRITICS

D.O.Ca. RIOJA

2016 2015 2014 2013 2012

Robert Parker's WINE ADVOCATE	★	94+	92	93	★
WINE SPECTATOR	★	90	92	92	90
STEPHEN TANZER'S	★	94	93	92	93
WINE ENTHUSIAST	★	★	92	93	93
TIM ATKIN	96	92	93	93	★
JEB DUNNUCK	95+	96	95	93	★
GUÍA PEÑÍN	95	96	94	94	96
GUÍA GOURMETS	98	97	97	98	94
GUÍA PROENSA	99	99	99	99	99
Anuario de los vinos EL PAÍS	★	97	97	★	★

★ Vintage not tasted



VIÑEDOS Y BODEGAS

SIERRA CANTABRIA

· DESDE 1870 ·



TESO LA MONJA



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-  Red wine
-  100 % Tinta de Toro
-  12 months



“
Structured on the palate, it has excellent depth, concentration, and length.
 ”
 The Wine Advocate



ALMIREZ

VARIETY

100 % Tinta de Toro. Masal selection of Tinta de Toro perfectly adapted to the climate and soil.

VINEYARDS

Proprietary vineyards situated in Valdefinjas and Toro. 41,7 Hcts. Altitude: 750 - 850 m. Environmental integrated agriculture cultivation. Average age: 15-65 years.

ELABORATION

Traditional method, 100 % de-stemmed.
 Malolactic fermentacion in barrel, 30 % new French oak.
 Ageing in French oak Bordelaise barrels for 12 months, 30 % new French oak, 70 % '1-wine' barrels.

TASTING NOTES

Intense cherry, it offers complex aroma of rich fruit, brandy, biscuit coffee, plum and aniseed.
 On the palate is creamy, rich and aromatic. Very expressive and the finish leaves a pleasant memory of lightly toasted notes.

DRINKING TEMPERATURES: 16-18 °C

CRITICS

D.O. TORO

2018 2017 2016 2015 2014

Robert Parker's WINE ADVOCATE	★	91	92	91	92
WINE SPECTATOR	★	★	★	92	91
STEPHEN TANZER'S	★	★	★	★	92
WINE ENTHUSIAST	★	★	★	92	92
JAMES SUCKLING	★	93	92	91	★
JEB DUNNUCK	★	★	94	★	★
GUÍA PEÑÍN	93	93	94	94	93
GUÍA GOURMETS	★	94	94	93	94
GUÍA PROENSA	★	92	92	92	93

★ Vintage not tasted



	Red wine
	100 % Tinta de Toro
	18 months



VICTORINO

VARIETY

100 % Tinta de Toro, ungrafted and pre-philoxeric.

VINEYARDS

Proprietary vineyards situated in Valdefinjas, Toro and Villabuena del Puente. Head-trained in goblet. 35 Hcts. Average age: from 45 years up to more than a hundred years old. Altitude: 750 - 900 m. Environmental integrated agriculture cultivation.

ELABORATION

Traditional method, 100% de-stemmed.
 Traditional foot press three times a day during fermentation and light pump-overs. Malolactic in new French oak.
 The wine is submitted to an ageing of 18 months in new Bordelaise barrels of French oak.

TASTING NOTES

Dense purple in colour, presents in the nose a great concentration of aromas of black fruit with brandy, spices and mineral nuances. On the palate it is well structured, powerful, very expressive, creamy, rich and aromatic with smooth tannins.

DRINKING TEMPERATURES: 16-18 °C

“
The palate is medium-bodied with fine tannins and very well-integrated oak that lends a slight creamy texture.
 ”

The Wine Advocate



CRITICS

D.O. TORO

2017 2016 2015 2014 2013

Robert Parker's WINE ADVOCATE	93*	93	93	93	94
WINE SPECTATOR	★	92	★	92	92
STEPHEN TANZER'S	★	★	★	93	93
WINE ENTHUSIAST	★	★	94	92	93
JAMES SUCKLING	91	94	94	93	★
JEB DUNNUCK	★	96	93	94	★
GUÍA PEÑÍN	96	96	97	96	96
GUÍA GOURMETS	97	97	96	97	96
GUÍA PROENSA	98	97	96	98	97
Anuario de los vinos EL PAÍS	★	95	93	★	★

★ Vintage not tasted



-  Red Wine
-  100 % Tinta de Toro
-  18 months



“
”

Exceptionally dense and rich but with all the right stuff present.

The Wine Advocate



ALABASTER

VARIETY

100 % Tinta de Toro, pre-phyloxera (own rooted *Vitis vinifera*) and autochthonous.

VINEYARDS

Proprietary vineyards situated in Valmediano, La Jara and Marinacea. 11.5 Hcts. Head-trained in goblet. Average age: more than one hundred years old. Altitude: 800 - 900 m. Environmental integrated agriculture cultivation. Organic fertilization.

ELABORATION

De-stemmed by hand with rigorous selection of every grape, berry per berry. Fermented in open wooden vats. Traditional foot press with light pump-overs. Malolactic in new French oak. The wine is submitted to an ageing of 18 months in new Bordelaise barrel of French oak.

TASTING NOTES

Dense purple. Dark fruit, Asian spices and liquorice with a background of flowers. Lush, textured fruit, juicy acidity.

Well-balanced, powerful yet complex, long finish and persistence.

DRINKING TEMPERATURES: 16-18 °C

CRITICS

D.O. TORO

2017 2016 2015 2014 2013

Robert Parker's WINE ADVOCATE	95	94	94	93 ⁺	95
WINE SPECTATOR	★	94	95	96	94
STEPHEN TANZER'S	★	★	★	94	94
WINE ENTHUSIAST	★	★	95	★	93
JEB DUNNUCK	★	97	96	★	★
GUÍA PEÑIN	97	97	97	97	98
GUÍA GOURMETS	99	98	98	98	98
GUÍA PROENSA	99	99	99	★	98
Anuario de los vinos EL PAÍS	★	98	96	★	★
VIVIR EL VINO	★	99*	98	97	98

★ Vintage not tasted



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‘Teso La Monja’ is an invitation to enjoy the magic of Tinta de Toro —that intimate tie between the vineyard and its environment— in a wine born to be a legend, embraced by generation after generation, and standing the test of time.

Marcos Eguren



TESO LA MONJA

D.O. TORO

the magic of Toro

The Vineyard: **A NATURAL HERITAGE**

Uncork ‘Teso La Monja’ and embark on a fascinating journey to a small enchanted plot of land, with that mystical nature found only in privileged terroirs that have achieved the status of natural heritage with the passing of decades. Man is called to preserve these special terroirs with tender care, as if they were precious and fragile treasures.

‘Teso La Monja’ originates in a 1.8 hectare pre-phyloxera vineyard whose quality fascinated and captivated us immediately. Its soil composition, with a limestone level slightly higher than the rest of the region, endows the wine with distinction and unique elegance. Loyal to our philosophy of recovering the viticulture practised by our great-grandfather Amancio Eguren, we have worked the vineyard by hand, at just the right time, on just the right day, in order to optimise and honour the principle of minimum intervention, in order to obtain the maximum character and identity, respecting the singularity of the terroir and the rhythms of its environment.

Winemaking: **REFINED AND ARTISANAL CARE**

‘Teso La Monja’ is crafted with the utmost respect for nature’s biorhythms and energies.

With constant and meticulous respect for the fragility of the grape bunches, a team of 50 people approximately de-stem the fruit by hand, grape by grape. Once the alcoholic fermentation begins in an open wood tank, the manual pressing commences with 25-50 cm of grapes on the surface. Thus, 35-45% of the grapes are pressed in a process occurring three times a day for an hour and a half.

The malolactic fermentation takes place in a unique, egg-shaped oak tank, the Ovum, designed by the master cooper of the maison Taransaud, complying with the ‘golden rule’ or ‘divine ratio’. The Ovum fosters the biorhythms of the wine and achieves a silky, elegant and integrated wine. The wine is then aged in three new fine-grained, medium toasted French, Bordelaise oak barrels for a minimum period of 24 months.

The Wine: **CONVEYING A MAGICAL ATMOSPHERE**

The most surprising quality of this wine is that it genuinely expresses its magical setting, displaying great freshness, finesse, all-embracing tannins, a deceitful aroma and a slightly ethereal body capable of making a lasting impression.





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