BODEGA DEL MONGE-GARBATI, S.C.
SAN VICENTE DE LA SONSIERRA
LA RIOJA

VIÑA ANE CENTENARIA 2018

BARREL-FERMENTED WHITE WINE

-Varieties: Vihura 40%, Malvasía 25%, Chardonnay 7%, Sauvignon 7%, Turruntes 5%, Garnacha 4% , Verdejo 4%, White Tempranillo 4% and White Maturana 4%

Vinification: gentle destemming and barrel-fermentation at 20ºC
-Three months in French oak barrels
-Alcohol content: 13.13%
-AT 5.81
-PH 3.38
-Vineyard names: El Molino, La Vejera and Tasugueras
-Soil type: Clay-limestone

COLOUR: Pale lemon with a light touch of Neapolitan yellow. A slightly metallic rim that is almost transparent.
Pronounced tears, dense and fluid.

NOSE: Medium high intensity, lasting when swirled. Mainly barrel-fermentation aromas which give way to interesting toasted nut notes like pine-nuts and pistachios.

PALATE: Mouth-watering and fresh, with hints of hay and herbs. Touches of radish, lychees, and green plums. Later the same toasted nuts as on the palate. Silky without being spikey.