

Ad Libitum

Monastel de Rioja 2015



Wine: Monastel de Rioja 2015

Designation of Origin: Baños de Río Tobía, Rioja Alta, D.O.Ca.Rioja, Spain

Vineyard: Organic viticulture.

Grape Variety: 100% Monastel de Rioja, a native minority variety of La Rioja, authorized by the D.O.Ca.Rioja in 2007. At present this variety is in the course of register and work authorization in the D. O.

Vine: 16-year-old vines.

Soil: This vineyard is located in the Najerilla Valley at an altitude of 565 meters above sea level, on south-facing terraces in stony, calcareous-clay soils.

Winemaking: After destemming, the grapes are held in new 500-liter French (Tronçais) oak barrels, where alcoholic fermentation, malolactic fermentation, and ageing takes place. The wine remains in the barrels with the lees for 11 months.

Ageing: 11 months in new 500-liter French oak barrels (Tronçais).

Harvest: Hand-harvested in cases of 15 kg in the second week of October. Vineyard yield of 5.000 kg per hectare.

2015 Vintage: Was rated as a “Very Good” year by the Control Board of the Rioja Designation of Origin (D.O.Ca.Rioja). It was the earliest harvest in the history of Rioja and quality was particularly outstanding in the Alto Najerilla Valley, considered as one of the best harvest of the last 20’s. It was a year of limited rainfall and higher temperatures significantly, the warmest year in Rioja, Spain and in the world since records began.

Climate: The climate has an Atlantic influence, with cold winters, warm summers and long warm autumns. The strong temperature variation between day and night causes a slow ripening, which is very suitable for producing polyphenols, developing aromas, and giving our wines their characteristic quality. These characteristics highlight the elegance of aromas of this wine.

Production: 1.200 bottles

Analysis:

Alcohol: 14,70 % vol.
pH: 3.77
Total acidity: 5.36 g/l TH₂
Volatile acidity: 0.63 g/l AcH
Total sulfur: 41 mg/l
Residual sugar: 1.8 g/l

Tasting Notes: This wine has an intense dark cherry color. Aromatically, it has a spicy character with balsamic notes. On the palate, it is a full-bodied wine, with refreshing acidity, velvety tannins, and a long persistence in mouth.

It is the first time in history a wine of this variety is commercialized.