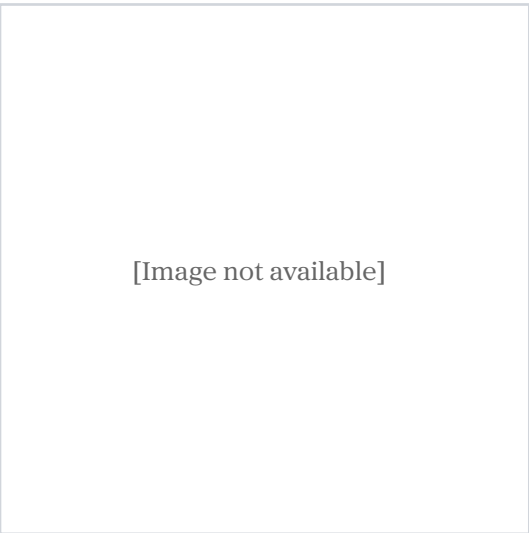


Bodega el Arca de Noe

Monte San Quilez Tinto Joven 2024



RED STILL WINE



SPAIN



RIOJA

TASTING NOTE

Elegant, sophisticated Rioja, packed with blackberries and scented with cedar, leather and spice.

VITICULTURE

The 2011 growth cycle, although with some drought areas, had a very favourable weather which allowed for optimum vegetative and sanitary conditions until the end of the cycle. The limited vineyard production for this vintage has made it possible for this year to be classified as one of the best three in the last 30 years.

VINIFICATION

Only the right blending is appropriate to age for a long period in oak cask in order to gain longevity with a slow and fulfilling evolution in the bottle. 20 months of ageing in American oak casks a lot of which is 2nd or 3rd fill to allow the fruit to talk.

FOOD MATCHING

This wine pairs perfectly with international cuisine (curried dishes and spicy dishes) or traditional food such as red meats, game and mature cheeses.

SIZE	75cl
VINTAGE	2024
ABV	14%
GRAPE VARIETIES	Tempranillo (100%)
CLOSURE	Agglomerate Cork
SKU CODE	H1710124
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Rioja
CLOSURE	Agglomerate Cork
PH	3.55
TOTAL ACIDITY	4.9g/l Tartaric
RESIDUAL SUGAR	1.2g/l
SKU	H1710124