Teso la Monja

Almirez 2023



RED STILL WINE | SPAIN | CASTILLA Y LEÓN | SUITABLE FOR VEGANS

TASTING NOTE

Made from 100% Tinta de Toro, from vines aged between 16 and 65 years. Intense cherry, it offers complex aromas of rich fruit, brandy, biscuit, coffee, plum and aniseed. On the palate, it is creamy, rich, aromatic and very expressive. The finish leaves a pleasant memory of lightly toasted notes.

VITICULTURE

Sourced from vines in their peak, ranging in age from young, at 10 years old, and middle age at 35 years old.

SIZE	75cl
VINTAGE	2023
ABV	14.5%
GRAPE VARIETIES	Tinta de Toro (100%)
CLOSURE	Natural Cork
SKU CODE	K3676123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Castilla y León
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.69
TOTAL ACIDITY	5.49g/l Tartaric
RESIDUAL SUGAR	1.4g/l
SKU	K3676123