Teso la Monja

Romanico 2023



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

TASTING NOTE

Deep purple, with a nose of red fruit and flowers. Licorice on the palate with well structured tannins, perfectly balancing acidity and freshness and backed by alchohol. Mature red fruit on the finish with light, spicy notes.

VITICULTURE

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

VINIFICATION

Vinifoed using traditional method, with 100% de-stemmed and a light pump-over regime during fermentation. Fermentation is maintained 25-27ºC. Extended maceration on skins for 21 days. After this ageing in French Oak barrels (30%) and in Tank (70%) occurs. Of the wine in French Oak, its spends 6 months in 2nd use casks.

SIZE	75cl
VINTAGE	2023
ABV	14.5%
GRAPE VARIETIES	Tinta de Toro (100%)
CLOSURE	Natural Cork
SKU CODE	K3660123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Spain
REGION	Castilla y León
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.79
TOTAL ACIDITY	5.92g/l Tartaric
RESIDUAL SUGAR	1.5g/l
SKU	K3660123