

Sangenis i Vaqué - Clos Monlleó

Red-Reserva

Grapes:

50% Cariñena from 80 years old vines (yield 500 l / Ha). 50% Garnacha from over 30 years old vines

Ageing:

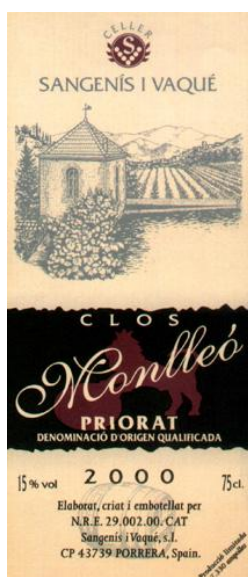
Eighteen months in new oak barrels: 100% French (Allier)
2 years in the bottle minimum
No filtered, no clarified.

Tasting notes:

Clos Monlleó 2000

92 points (*Guide Proensa 2005*)

Mature, roundly, developed by the nursing but without losing character. Bouquet of mature (ripe), well fruit with minerals and spices. Round in the mouth, beefy, epicure (greedy), tannins of fruits and broad tasty.



Reviews

CLOS MONLLEO 1997

Frisky, fresh and exuberant, this blend of old-vine cariñana and garnacha has a lasting flavour of sour cherry and jasmine spice. The aromas and flavors are concentrated and compressed.

Here, the waxy intensity of the fruit lasts longer than its flavour, the wine friendly, easy, great with a steak.

WINE & SPIRITS. 90. Exceptional value. August 2000.

CLOS MONLLEO 1998

"Medium bodied, more elegant and classy than the rest of the field" said one taster. Another found "dark cherry notes with hints of vanilla, dark fruits and very fine balance". "(...) as it has lots of blackberries, chocolate and pepper". Another found "Nice, sweet red licorice and persimmon spices...also chocolate and espresso. It's soft, so drink it soon". "The nose of this was sensational! Sweet wood and nice fruit...vanilla cream. The same elements come through on the palate, the wine being rich, oaky and yet fruity, too". Two and a half stars.
1st place .WEIMAX tasting. 09.22.2001.

CLOS MONLLEO 1999

"Very beefy/peppery", "Shellac on the nose", "Sweet cream", "Vegetal, sour fruit", and "Bell pepper and spice". Someone added "A great, seductive nose". "There were sweet herbs, spice and smoke. Plums and a hint of bell pepper were evident on the palate." "The wine is long and nicely mouth-filling". (...) "Gerald found this wine to be excellent and complex". "Sweet and ripe, red fruit aromas of cherry and berry are followed by a bit of coffee, vanilla and then, some violets and even a touch of pepper!". The wine displays a lovely plummy fruit character on the palate, along with the vanilla and coffee's character.
Two stars+ . 5th place WEIMAX tasting. 09.03.2003

"This velvety red is soft and generous, with chocolate and smoky oak flavors framing plum and raisin notes. Very ripe, with well integrated tannins and low acidity".
Score: 89. WINE SPECTATOR. April 30, 2004.

<http://www.sangenisivaque.com/english/monlleo.htm>

PROVA DA SAFRA 2000. 2ª GARRAFA.

Prova na EXPOVINIS BRASIL. São Paulo 24/04/2013.