



# HACIENDA MONASTERIO

## Ribera del Duero Reserva Especial

Hacienda Monasterio has a special place in our hearts and cellars. Having remained at the vanguard of the evolution of the DO of Ribera del Duero since its founding in 1991, Hacienda Monasterio continues to innovate and seek new ways to make wines that embody the region's potential for power as well as elegance and finesse. Guiding this evolution is Peter Sisseck, who joined the estate shortly after its inception and while he has pushed the envelope in the DO with his own wine Pingus, he's remained at the helm of Hacienda Monasterio: overseeing the purchase and planting of new vineyards, grafting over existing vines to the local Tempranillo, Tinto Fino, and incrementally improving vinifications by championing native fermentations, experimenting with whole clusters and employing larger 500L French oak barrels for aging.

The results of these changes are evident in the wines. While retaining the complex aromatics that are a signature of this terroir – think orange peel and black olive tapenade, recent vintages have shown ever more elegance and precision. Wines that were once reticent and rewarding of some time in the cellar are immediately accessible and engaging. Recently Hacienda Monasterio has received some well earned praise from Luis Gutierrez who wrote in the Wine Advocate, “I tasted three breathtaking wines, starting with the 2011 Crianza which is, year in, year out, one of the best crianzas from Ribera del Duero.” It is a testament to the terroir of Hacienda Monasterio that throughout the evolution towards a more elegant style of winemaking, it still retains all of its power and intensity, deepened and enriched by greater finesse and complexity.

When the vintage conditions are on the cooler side of the ledger, the Cabernet Sauvignon planted at Hacienda Monasterio really shines. It is so compelling to the Bordeaux-trained Peter Sisseck that he makes a Gran Reserva with Tinto Fino and up to 25% Cabernet Sauvignon. These “Atlantic” vintages are becoming rarer with each passing year and of course, being Hacienda Monasterio they call it a Reserva Especial.

### ORIGIN

*Spain*

### APPELLATION

*Ribera del Duero*

### SOIL

*Clay limestone*

### AGE OF VINES

*30*

### ELEVATION

*730*

### VARIETIES

*Tempranillo, Cabernet Sauvignon*

### FARMING

*Certified organic (CECyL)*

### FERMENTATION

*Hand harvested, strict selection, destemmed, whole berry fermentation with natural yeasts in new French oak barrels, 26 day maceration*

### AGING

*8 months in new French oak barrels until malo is complete, then 20 months in second-fill, French oak barrels*

### ACCOLADES

**94** – 2013 Reserva Especial – Wine Advocate

**93+** – 2012 Reserva Especial – Wine Advocate

**95** – 2010 Reserva Especial – Wine Advocate

