



HACIENDA MONASTERIO

Ribera del Duero

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.

There is a change in the air at Hacienda Monasterio under winemaker Peter Sisseck who has declared the era of high alcohol over. The chalky soils where the vineyards of Hacienda Monasterio are located have no difficulty making powerful wines, but harnessing the terroir to create balanced wines requires a tremendous effort in the vineyard matching yields to vintage. Organic farming, followed by a strict selection of fruit, certainly helps. In the cellar, Peter has started employing increasingly higher proportions of stems, is moving towards a more gentle maceration, and is utilizing more larger and well-seasoned French oak barrels. The cuvée, formerly called Crianza, is a blend of Tempranillo with about 10-15% Cabernet Sauvignon and smaller portions of Merlot and Malbec.

ORIGIN

Spain

APELLATION

Ribera del Duero

SOIL

Clay limestone

AGE OF VINES

15–30

ELEVATION

730 meters

VARIETIES

*Tempranillo, Cabernet Sauvignon,
Merlot, Malbec*

FARMING

Certified organic (CECyL)

FERMENTATION

Hand harvested, strict selection, partially destemmed, whole berry fermentation with natural yeasts in tank, 20 day maceration

AGING

*18 months in French oak barrels 25%
new*

ACCOLADES

94+ – 2020 Ribera del Duero – Wine Advocate

94 – 2019 Ribera del Duero – Wine Advocate

94 – 2018 Ribera del Duero – Wine Advocate

