

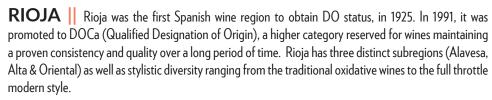
TEODORO RUIZ MONGE





MONGE-RUIZ 2021

BODEGA TEODORO RUIZ MONGE | Jose Luis Ruiz (aka Itu) heads up Teodoro Monge Ruiz, a fourth-generation grower, and winemaker. The family has been tending ten hectares in San Vicente de la Sonsierra since 1870 and is one of the first growers in La Rioja to produce and sell wines under their own label. Meticulous, sustainable farming and traditional winemaking using carbonic maceration are hallmarks of the winery. Itu's mission is "respect for terroir and tradition in our elaborations, preserving history with passion."





BLEND | 85% Tempranillo, 10% Garnacha, & 5% Viura

VINEYARDS | Ten hectares in San Vincente de la Sonsierra (Rioja Alta) in the foothils of the Sierra de Cantabria range. Cold winters and hot summers with drastic thermal contrasts between day and night. Older vineyards (40 years at least) with poor quality soils of clay and limestone origin. Grapes tend to be small in size with very low production - high quality.

WINEMAKING | Hand harvested and vinified in the traditional method - whole bunches undergo carbonic maceration with foot treading in concrete vats.

ALCOHOL 13.5%

BAR CODE | 8437024309000

TASTING NOTES | A clean and brilliant cherry red that is super aromatic with red fruits and hints of balsamic, nuts, and licorice on the nose. Expressive and round in the mouth with gentle tannins, the bright, refreshing fruitiness from the carbonic is immediately apparent (more Red Vines than Twizzlers). "I'm struggling to think of a better value wine than this in Rioja." - Tim Atkin, MW

