

# MO NAS TIR

*“The revolution of the Terroir”*

# MONASTIR

## THE REVOLUTION OF THE TERROIR

The Monastir project gives shape to a collection of modern, “high expression”, estate wines, with lots of body and great finesse, which recover the concept of working the vineyard as a fundamental source of quality. A very exclusive project with very limited yields and aimed at the most discerning palates.

### The origin of Monastir. The Estate.

Derived from the Latin word “monasterium”, Monastir gives its name to the old mixed variety estate which is at the heart of the project. The estate, owned by the cellar, is located in a privileged spot on the right bank of the Ebro, next to the eastern boundary of neighbouring Rioja. The estate consists of 40 hectares of very low yielding vines, with only around 3,000 kilos per hectare.

Its stony soils, with a chalky component, and its good drainage means that the plant produces very little fruit, but of extraordinary quality. Its high altitude, on a plateau, helps to provide good ventilation of the vines and protects them from the dampness of the early morning dew. In addition, the weather conditions of the zone make it ideal for growing grapes, due to the large temperature difference between daytime and night-time temperatures, as well as the extreme nature of the climate in both winter and summer.

As well as the geoclimatic and soil features, something else which makes the Monastir estate special is that a range of vines are grown there. The Tempranillo, Merlot, Cabernet and Syrah varieties adapt together perfectly and heighten their exceptional qualities, producing special, complex wines which are adapted to the tastes of today’s market.



## The Monastir Project: The resurgence of a region

Historically, Navarre is a land of top quality vineyards. At the beginning of the 20th century, its powerful, full-bodied wines which also had great finesse marked a golden age which brought Navarre great prestige. In the following decades, market demands gravitated towards lighter, more homogeneous wines. For a while, Navarre continued to make highly opulent wines which did not fit in with the new market tastes so they gradually fell out of fashion.

In recent years, there have been several initiatives in Navarre to win back their former glory. Among these, that undertaken by Raul Acha and his team of collaborators is worthy of mention. Realising the oenological potential of these lands they searched the region until they found the Finca Monastir, a very special estate which has the ideal conditions, both of climate and in its geology, for growing top quality vines. A fundamental landmark which enabled them to embark on the project with sufficient guarantees of success.



### The Collection

The "Monastir" collection is a collection of modern, "high expression", estate wines, with lots of body and great finesse, which recover the concept of working the vineyard as a fundamental source of quality. All the wines are made from selected grapes grown in very low yielding vineyards, located in the cellar's own Finca Monastir estate, wines with a character which recalls the potent wines of mature tannins that was made in the region in times gone by.

### Monastir – Rediscovering its roots

In the same way that the Monastir project represents a winemaking retrospection which recovers an outstanding, original style of wine, typical of a region, its collection of wines embarks on a historical retrospection, penetrating into the deepest roots of a land with a very significant historical and artistic heritage.

Within this heritage, which has continued to enrich itself over the centuries, the monasteries and monastic orders revolving around it have made up the backbone of its history. Music, culture and architecture evolved side by side, at the hand of the social and religious life which marked the events of each era.



The Monastir collection goes back to various key centuries of this history:

**12th c. Cister.**

***The Order of the Cister***

Cister comes from the Latin name of Citeaux, located in France. In this French town, the Duke of Burgundy and Saint Robert de Molesmes founded the Monastery in Citeaux, as a branch of the Benedictine order which, consequently, followed the rules of Saint Benedict. Later, in 1119, Saint Stephen Harding converted it into a different order, calling it the Order of the Cister. The Cistercians spread all over France and later Europe. In 1134 they established a community in Navarre at the Monastery of Tulebras.

**10th c. Cluny.**

***The Order of Cluny***

The order of the Cluniacs is a branch of the Benedictines which set up in Cluny, the town in France where Guillaume of Aquitaine set up Cluny Abbey in 910, a large monastery specially built to shelter this branch of the order of ST. Benedict.

**5th c. Benedictine.**

***The Benedictine order***

Born in the year 480, Saint Benedict of Nursia, an Italian hermit monk from the region of Umbria, was the founder of the monastic order of the Benedictines in Monte Cassino, Italy. With his rules, he modified the religious practices of oriental monks, illuminating Europe and having a big influence on mediaeval civilisation. Later the order of the Benedictines gave rise to the Cistercians, the Cluniacs and up to fifteen congregations more.



# MONASTIR

## “MONASTIR S.XII”

### Varieties:

Merlot, Tempranillo y Cabernet and Sauvignon.

### Vineyards:

A selection of very low-yield vineyards, of 3500 kg/ha, located on the Monastir estate, owned by the Bodega. Stony soils with limestone and good drainage. Their location at a high altitude on the meseta means that they are well ventilated.

### Harvest:

The grape harvest starts in September for the earlier varieties, such as the Merlot, and continues with the Syrah and the Tempranillo to end in October with those varieties with a longer cycle such as the Cabernet Franc and the Cabernet Sauvignon. The grapes are collected in 15 kg boxes and then quickly taken to the Winery where they are sorted and any less than optimum bunches are rejected.

### Winemaking and ageing:

Fermentation and maceration in 15,000 kg vats at a temperature of 28° for 3 to 4 weeks. Malolactic fermentation in new French oak barrels, made from a selection of fine grained wood. Weekly lees stirring (batonage) and individual inspections of the barrels.

Ageing for 14 months in new French and American oak barrels.

### Analytical values:

Alcoholic strength	14,42 %Vol
Total acidity	5,4 g/l
PH	3,51
Volatile acidity	0,70 g/l
Residual sugar	3,1 g/l

### Tasting notes:

Intense cherry red and with a deep robe. Subtle, elegant aroma, dominated by red fruits, species and a few balsamic notes. Pleasant and elegant on the palate, with strength but finesse, leaving a long aftertaste, with mature fruit and spices.



# MONASTIR

## “MONASTIR S.X”

### Varieties:

Tempranillo, Cabernet Sauvignon and Merlot.

### Vineyards:

A selection of very low-yield vineyards, of 2700 kg/ha, located on the Monastir estate. Stony soils with limestone and good drainage. The vineyard location at a high altitude on the meseta ensures enhanced aeration.

### Harvest:

The grape harvest starts in September for the earlier varieties, such as the Merlot, and continues with the Syrah and the Tempranillo to end in October with those varieties with a longer cycle such as the Cabernet Franc and the Cabernet Sauvignon. The grapes are harvested in 15 kg boxes and then quickly taken to the Winery where they are sorted to ensure that only optimum quality grapes are used in the winemaking process.

### Winemaking and ageing:

Fermentation and maceration in 10,000 kg vats at a temperature of 28° for 3 to 4 weeks. Malolactic fermentation in new French oak barrels, made from a selection of extra fine grained wood. Weekly battonage with individual barrel monitoring.

Ageing for 16 months in new French oak barrels.

### Analytical values:

Alcoholic strength	14,8 % Vol
Total acidity	5,8 g/l
PH	3,49
Volatile acidity	0,70 g/l
Residual sugar	3,3 g/l

### Tasting notes:

Cherry red with a deep robe. Concentrated and intense bouquet, combining very ripe black fruits with spices, smoked wood and scrub land. Structured and long on the palate with mature and sweet tannin. Sweet, balsamic, very fresh and with a certain hint of minerals.



# MONASTIR

## “MONASTIR S.V”

### Varieties:

Cabernet Sauvignon, Tempranillo and Merlot.

### Vineyards:

A selection of very low-yield vineyards, of 1800 kg/ha, located on the Monastir estate, owned by the Bodega. Stony soils with limestone and good drainage. The vineyard location at a high altitude on the meseta ensures enhanced aeration.

### Harvest:

The grape harvest starts in September for the earlier varieties, such as the Merlot, and continues with the Syrah and the Tempranillo to end in October with those varieties with a longer cycle such as the Cabernet Franc and the Cabernet Sauvignon. The grapes are harvested in 15 kg boxes and then quickly taken to the Winery where they are sorted to ensure that only optimum quality grapes are used in the winemaking process.

### Winemaking and ageing:

Fermentation and maceration in 5,000 kg vats at a temperature of 28° for 3 to 4 weeks. Malolactic fermentation in new French oak barrels, made from a selection of extra fine grained wood. Weekly battonage with individual barrel monitoring.

Ageing for 18 months in new French oak barrels.

### Analytical values:

### Tasting notes:

