



Luberry, Rioja Alavesa

Luberry D.O.Ca. Rioja

Monje Amestoy (M.A.) 2005

In the Rioja Alavesa town of Elciego, Florentino Martinez Monje toils away at his Luberry winery. He founded the winery in 1991 after leaving his position as the original winemaker for Artadi. Florentino is very hands-on with his Luberry wines. Overseeing every step of the winemaking process, he ensures that great care is being taken with his wine. But Florentino's true passion is not to be locked up in the winery but to be in the vineyards, farming the land. He has a non-interventionalist approach to his vineyards, preferring the fruit to grow naturally in accordance with the microclimate here in Elciego. He keeps yields low and ensures that the fruit is concentrated and healthy, and each vineyard site is vinified separately so that the wines may preserve the characteristics of their unique grapes. Florentino then blends these separate tanks to produce wines such as his Monje Amestoy, or M.A. as he often calls it. The M.A. is a blend of the older parcels. After blending it is aged for 16 months in French and American oak. M.A. has complex aromas of spices, red peppers, and minerals with earthy undertones on the nose that carry over to the palate. It all ends with a soft, round finish.

Wine: Luberry, Monje Amestoy (M.A.) 2005
Grapes: 100% Tempranillo
Vine age: 50 years
Soil: Chalky clay.
Farming: Lutte Raisonnée.
Vinification: Aged for 16 months in French and American oak.

