Crafting wines of singularly intense aroma, full-flavor, and firm structure
“El Cerezo” Unoaked Chardonnay
Named after the cherry tree which stands in the middle the estate vineyard “El Cerezo,” this is characterized by its high concentration of fruit and varietal purity. Due to the limestone and clay soils, coupled with a microclimate that allows for a long, cool growing season, this vineyard is prized for producing some of the best Chardonnay in the Navarra, if not Spain itself. The grapes are cold-soaked with their skins for eight hours, so despite the fact that it sees no oak, the final wine is surprisingly rich and creamy.

*Varietal Composition:* 100% Chardonnay
*Soil Composition:* Limestone and clay
*Average Vine Age:* 30 Years
*Acidity (grams/liter):* 6.5
*Alcohol:* 13%
*Aroma:* Green apples, tropical fruit, white flowers and a hint of almonds
*Palate:* Concentration, depth and a creamy minerality
*Food Pairing:* Barbequed chicken, grilled vegetables, green salads

Rosado de Lagrima
The secret of this rosé wine of Navarre lies in the Saigné or bleeding system. The grape juice is obtained by gravity and slightly macerated with the skins; once the skins have been discarded it is then fermented at a controlled temperature in order to obtain a fresh, fruity wine.

*Varietal Composition:* 70% Tempranillo, 30% Merlot
*Soil Composition:* Limestone, stone, clay
*Average Vine Age:* 30 years
*Aging:* Two months in stainless steel
*Acidity:* (grams/liter): 6.5
*Alcohol:* 13%
*Aroma:* Crushed wild berries and ripe strawberry
*Palate:* Silky mouth-feel and incredible depth of flavors
*Pairing:* Fresh garden or seafood salads, crispy calamari or grilled octopus
Philosophy  Monjardín's unique microclimate and the winemaking skills of proprietor-winemaker Victor Villar yield wines of singularly intense aroma, full flavor and firm structure. All wines are made with fruit from the family vineyards, fermented in stainless steel and aged in French oak. Victor draws on the best practices of traditional winemaking methods with a twist of innovation. His goal is to make high quality wines which are enjoyable, complement Mediterranean cuisine and represent the terroir of the Estates vineyards.

Go Green  As a result of their commitment to the environment and water conservation, Castillo de Monjardin recycles organic matter and residual by-products using a system that they have pioneered known as the “Green Filter.” It has the capability of using water runoff to dilute and separate winemaking solids; the result is then used for irrigation purposes. They further improve and prevent land erosion by planting grass in the lanes between the vines.

Vineyard and Cellar Manager

Ramiro Cruza Le Bihan was born in Bilbao, Spain. With a French mother and Spanish father, he grew up in a bicultural household and speaks fluent French and Spanish. In 1993, Ramiro enrolled at the Universidad de Navarra, where he earned a degree in pharmacology. The following year, he decided to pursue his lifelong love of wine by entering the oenology program at the Universidad de La Rioja, from which he graduated in 2002. During his studies, he worked as a laboratory/winemaking assistant at Bodegas Roda in Haro. Shortly after graduating, Ramiro joined Bodegas Castillo de Monjardin. Today, his role at the winery encompasses a wide range of responsibilities including vineyard management, laboratory analysis, quality control and cellar management.

Victor Del Villar, Winemaker

Navarricos, the people of Navarra, are very passionate about their region as is Victor Del Villar passionate about Monjardin where he was born and raised. The Del Villar family had the fields planted with wheat, barley and vegetables where Victor was always involved. In 1975, he graduated from the Engineering School of the University of Navarra and in the 1980’s Victor realized his passion for winemaking and enrolled at the Rioja University to pursue a Masters Degree in Viticulture and Enology. After researching various grape types and clones to determine those best suited to the climate and terroir at Monjardin, Victor decided that Chardonnay, Merlot and Cabernet were the most suited. It is considered that Victor was one of the pioneers to first plant international varietals in Spain. As an engineer, Victor has designed his winery and facilities focusing on quality and he has developed specialized winemaking techniques. Nowadays, thanks to Victor’s wine passion and hard work, the wines from Castillo de Monjardin are among the most popular in Spain.

La Cantera Garnacha

Named after the Spanish term for quarry this refers to the poor, rocky soil of the Cantera vineyard which has been and is an excellent source of Garnacha grapes for over 70 years. Only Garnacha seems able to thrive in this arid terrain, whose long-established roots run deep and produce very low yields. The grapes are hand-picked at optimal ripeness, fermented in stainless steel, and then aged in second-passage oak.

Varietal Composition: 70% Garnacha and 30% Cabernet Sauvignon
Soil Composition: Limestone and clay
Average Vine Age: 76 years old
Aging: Six months in French oak barrels
Acidity: (grams/liter): 6
Alcohol: 13.5%
Aroma: Blackberries, plums, a hint of violets and toasted oak
Palate: Medium-bodied with brisk acidity with a silky texture
Food Pairing: Beef stews with root vegetables, sirloin burgers with blue cheese, bacon and mushrooms

Merlot Deyo

This flagship red of Castillo de Monjardin, is named after the Castle of Deyo, the burial place of King Sancho Garcés I; who played a significant role in establishing Navarra in the 12th Century. Deyo is the perfect expression of the Navarra terroir. Fermentation begins in temperature-controlled, stainless steel and wood containers than later transferred to new French barriques.

Varietal Composition: 100% Merlot
Soil Composition: Limestone and clay
Average Vine Age: 30 years
Aging: 12 months in French oak barrels
Acidity: (grams/liter): 5.3
Alcohol: 13.8%
Aroma: Blackberries violets, licorice and chocolate
Palate: Richly textured, with fine-grained tannins and generous depth of flavors
Food Pairing: Lamb, roast veal, filet mignon
El Cerezo Unoaked Chardonnay
87 pts Wine Advocate April 2010 (Vintage 2009)
“Castillo de Monjardin’s 2009 Chardonnay Unoaked El Cerezo was aged in stainless steel with no malolactic fermentation. Light straw-colored, it exhibits a perfume of pear, apple, and white peach. This is followed by a crisp, vibrant Chardonnay with lively acidity, good concentration, spicy flavors, and good length.”

Merlot Deyo Merlot
89 pts Wine Advocate April 2010 (Vintage 2006)
“The 2006 Merlot Deyo was barrel-fermented and aged in new French oak for 12 months. Dark ruby-colored, the nose reveals spicy red fruits, cedar, spice box, and tobacco. Silky on the palate with good depth and savory, spicy flavors.”

Tintico Tempranillo
Wine Spectator September 2012 (Vintage 2010)
“Cherry is the prime fruit aroma, and overall the nose is rubbery and edgy. Feels squeeky and tannic, with plum and red berry flavors leading to a fresh but raw feeling and a peppery-tasting finish.”

Wine Spectator Web 2011 (Vintage 2009)
“A straightforward red, with tobacco, cherry and smoke notes on a medium-bodied frame. The moderate finish shows light tannins.”

Navarra
2012 marks the 79th Anniversary of the Navarre Designation of Origin (DO). This exceptional location is characterized by a diversity in climate and landscape. Navarra is an autonomía, or autonomous region, northeast of La Rioja with the Pyrenees Mountains constituting its northern border. Navarra contains one Denominación de Origen (DO), also called Navarra, which stretches over much of the southern half of the autonomía. Navarra received its DO classification in 1933, and today only continues to improve as a wine region.

There has been a great influx of modernization and expertise, thanks to the establishment of EVENA, the local oenological research institute. There has also been new attention given to identifying and demarcating the many and varied terroirs, from the cooler foothills of the Pyrenees to the warmer, alluvial regions of the south. DO Navarra contains five subzones: the higher altitude Valdizarbe, Baja Montaña and Tierra Estella in the north, Ribera Alta in the center, and Ribera Baja in the hot south. As a testament to the rising quality of Navarra’s red wines, three estates recently received their own DO Pago appellations: Señorio de Arinzano and Prado Irache in Tierra Estella, and Bodegas Otazu in Valdizarbe.

Navarra’s soil is mainly chalky with gravel under soft, fertile topsoil, except in Ribera Baja where it declines into sand. In general, the climate is Continental, meaning long, hot, dry summers and cold winters.

Navarra has traditions dating back as long as La Rioja’s, and their histories are slightly intertwined. Both autonomías are located along the famous pilgrimage route Santiago del Compostela. And like La Rioja, Navarra wines gained prominence in the Middle Ages due to clerical support. Navarra is perhaps best known for Pamplona’s Running of the Bulls, which occurs annually during the San Fermin Festival. Ernest Hemingway memorably described this event in his novel The Sun Also Rises. Traditional Navarran cuisine includes chorizo, lamb chops, fried lamb, stuffed peppers and trout.