

Teso La Monja
Victorino 2022



JEB DUNNUCK

93pts

"Named for winemaker Marcos Eguren's grandfather, the 2022 Victorino is grown in estate vineyards with older soils where the Tinto de Toro/Tempranillo vines range from 45 to 100 years old. Roasted coffee and tangy red fruit highlight a well-structured, full-bodied palate of complex acidity and freshness with powerfully supple tannins. The finish puts a coda to the power and intensity, finishing in a burst of balsamic and wood spice. Drink now through 2042."
Virginie Boone, July 30th 2025



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