

Teso La Monja  
Alabaster 2022



**JEB DUNNUCK**

**93pts**

*"The 2022 Alabaster is an exquisite showcase of pre-phyloxera vineyards that are over 100 years old. Indigenous native yeast is used to ferment the Tinto de Toro, which is black in color and full-bodied in a depth of concentrated black fruit. There's a rounded character to the tannins and resulting mouthfeel that's freshened by an inherently ethereal earthiness and spice. This will benefit from a few more years before opening and continue to age another 15-20 years."*

Virginie Boone, July 30th 2025



**JORGE ORDÓÑEZ**  
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