Bodegas Monje

Tenerife, Spain

Perched in El Sauzal with sweeping views of the Atlantic and Mount Teide, Bodegas Monje has been family run since 1750. The winery is a masterclass in volcanic viticulture, utilizing the traditional "cordón trenzado" method of braided vines to craft bold, mineral rich wines from indigenous grapes like Listán Negro.



Dragoblanco Seco

White · 2024 · 750 ml · Listán Blanco 100%

Appearance. Pale.

Nose. Fruity.

Palate. Delicate and balanced, with fruit and flowers returning on the finish.

Winemaking. A young white from the Llano el Drago plot, at 650 m.



Traditional Tinto

Red · 2024 · 750 ml · Listán Negro 85%, Listán Blanco 10%, Negramoll 5%

Appearance. Ruby with violet tones.

Nose. Truffle, blackberry and mineral.

Palate. Intense, with character and nerve, ending with a slight bitterness that makes it elegant and original.

Winemaking. The traditional young red, made with old practices such as open maceration and the old oak and chestnut barrels the family has used since 1750.



Listán Negro

Red · 2023 · 750 ml · Listán Negro 100%

Appearance. Ruby red.

Nose. Intense varietal aromas and oak.

Palate. Characterful and tasty, with tannins still polishing and a slightly bitter, elegant finish that expresses the volcanic soils.

Winemaking. Barrel-fermented and aged six months in 300-litre barrels, from vineyards at 500–650 m.



Evento

Red · 2022 · 750 ml



Vino Padre

Dessert · 2024 · 750 ml · Listán Negro 100%

Appearance. Dense garnet red.

Nose. Dried figs, prunes and orange.

Palate. Sweet. Harmonious, with good acidity and fine tannins balancing a light sweetness.

Conclusion. Ideal with desserts.

Winemaking. A fortified red from overripe Listán Negro, a family tradition of Portuguese influence; only 1,000 bottles a year.