



Bodegas Monje

Tasting Room



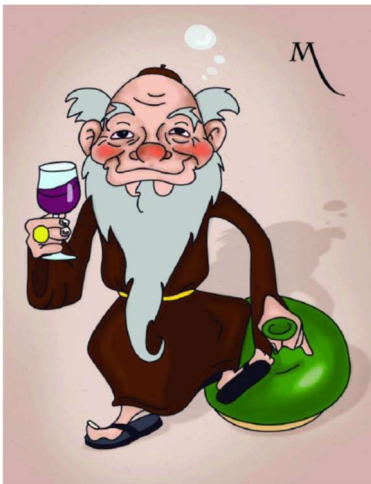


Right now you are situated right in the heart of the Tenerife countryside. You are surrounded by the gently sloping hills of La Hollera; where we grow our vines grown on stony but very rich, fertile, volcanic soil.

Our wines represent the varieties of Canarian grapes and the terrain in which they grow. They represent the image of the earth and climate in which they are created. The grapes used are: Listán Negro, Listán Blanco, Tintilla, Negramoll, Vijariego Negro, Marmajuelo, Bastardo Negro, ... all of which have been unaffected by the phylloxera virus.

We hope that you enjoy our winery and the unique experience of learning about the Canarian wine tradition through the heritage, the landscape, the cuisine and the culture of Bodegas Monje.

Bon appétit!



El Páter

@bodegasmonje



tours

tour + tasting A

A guided tour through the winery with a tasting of one glass of young wine accompanied by a canapé

14 €

tour + tasting B

A guided tour through the winery with a tasting of two glasses of young wine accompanied by two canapés

18 €

tour + tasting C

A guided tour through the winery with a tasting of three glasses of wine (two of them young wines and one sweet or aged) accompanied by three canapés

22 €

tour +tasting 4 x 4

A glass of **dragoblanco** (young white wine) accompanied by a fresh, white goats cheese from Tenerife

A glass of **hollera** red wine (carbonic maceration) with smoked goats cheese from La Palma

A glass of **monje tradicional** (young red wine) with semi cured goats cheese from Fuerteventura

A glass of **listán negro** (a red wine aged in barrel) accompanied by a cured goats and sheeps cheese from Gran Canaria

35 €

Tour of the winery only 10 €

tastings

Tastings 3, 5, 8

Choose 3, 5 or 8 of our wines to try in order to get to know the style and philosophy of the Monje family wine making traditions

Tasting of three wines **16 €**

Tasting of five wines **21 €**

Tasting of eight wines **31 €**

The allergen declaration according to R(EU) 1169/2011 is available upon request.

Please ask our staff for it

lgic included





young white

DRAGOBLANCO SECO 2024



100% listán blanco

*Young dry white wine
Enjoyable, delicate, fruity, dry*

3,50 € glass
9,65 € RRP in the shop 75 cl
18,00 € wine tasting bottle 75 cl

DRAGOBLANCO AFRUTADO 2024



100% listán blanco

*Young fruity, semi-dry white wine
Fruity aromas and pleasant sweetness*

3,50 € glass
11,50 € RRP in the shop 75 cl
19,00 € wine tasting bottle 75 cl

young rosé

BIBIANA 2023



100% listán negro

*Young rosé wine
Fruity and fresh with a beautiful color*

3,50 € glass
9,65 € RRP in the shop 75 cl
18,00 € wine tasting bottle 75 cl

BIBIANA ROSADO AFRUTADO 2024



100% listán negro

*Young rosé wine
Pale redcurrant color, delicate tannin notes with fresh fruit*

3,50 € glass
11,50 € RRP in the shop 75 cl
19,00 € wine tasting bottle 75 cl

lgic included





young red



MONJE TRADICIONAL 2023

85% listán negro, 10% listán blanco, 5% negramoll

Classic red wine

A typical local classic red wine that reflects the peculiarities of volcanic soil and the native grape varieties

3,50 € glass

9,25 € RRP in the shop 75 cl

18,00 € wine tasting bottle 75 cl



HOLLERA 2024

100% listán negro

Young red wine – Carbonic Maceration

Highly aromatic, fruity, tasty and harmonious

3,50 € glass

9,65 € RRP in the shop 75 cl

18,00 € wine tasting bottle 75 cl



TINTOMONJE 2023

90% listán negro, 5% listán blanco y 5% negramoll

Young red wine

50% Tinto Tradicional + 50% Maceración carbónica

Singular, soft and tasty

3,50 € glass

9,45 € RRP in the shop 75 cl

18,00 € wine tasting bottle 75 cl



LISTÁN NEGRO 2023

100% listán negro

Aged in American oak barrels for 6 months

Noble, elegant and medium bodied

4,50 € glass

15,95 € RRP in the shop 75 cl

22,00 € wine tasting bottle 75 cl

barrel aged red

lgic included





sweet



VINO PADRE MIGUEL MONJE 2023

100% listán negro

Sweet red wine

A bouquet of candied fruits, dried figs... with the right touch of sweetness

4,50 € glass

16,00 € RRP in the shop 37,5 cl

22,00 € wine tasting bottle 37,5 cl



MOSCATEL 2024

100% moscatel

Sweet white wine

Scented with delicate notes of jasmine...

4,50 € glass

16,00 € RRP in the shop 37,5 cl

22,00 € wine tasting bottle 37,5 cl

premium



EVENTO 2021

100% listán blanco

Unique production of 400 bottles

Fermented in new american barrels

Very dry and full-bodied, complex and personal

9,00 € glass

44,50 € RRP in the shop 75 cl



TINTILLA 2023

90% tintilla, 10% listán negro

Aged in French oak barrels for 8 months

Dry, very personal, full bodied wine, with character and personality

8,50 € glass

40,00 € RRP in the shop 75 cl

44,00 € wine tasting bottle 75 cl

Igic included





NEGRAMOLL & LISTÁN NEGRO 2022 (VINO DE PARCELA)

50% negramoll y 50% listán negro
Unique production of 800 bottles

*Raised on the Hollera plot, it has been matured in French oak barrels
Elegant with subtle aromas of variety, soft, elegant and staff*

8,00 € glass
38,50 € RRP in the shop 75 cl
43,00 € wine tasting bottle 75 cl



BASTARDO NEGRO 2020 (AGOTADO)

100% bastardo negro
Unique production of 760 bottles

Twenty years ago, this was an unknown grape variety amongst the vines of La Hollera. We used to call it 'Tinta Monje' but after further investigation, it became 'Bastardo Negro'. Today we cultivate it in the same place where we discovered it – the 'La Mostaza' plot, 670 meters above sea level which overlooks the intense blue Atlantic Ocean and the majestic Teide volcano

11,00 € glass
52,50 € RRP in the shop 75 cl
55,00 € wine tasting bottle 75 cl



VIJARIEGO NEGRO 2017

100% vijariego negro
Unique production of 978 bottles

Cultivated 600m above sea level in the plot of land known as 'Mentiroso'; named after an old Viticulturist from the area, this grape variety has found the volcanic soils and the climate of La Hollera to be the perfect habitat in which to express its personality

9,00 € glass
46,50 € RRP in the shop 75 cl
49,00 € wine tasting bottle 75 cl



BRUT ROSÉ MILLÉSIME 2015

100% negramoll
Unique production of 490 bottles

*Traditional second fermentation in bottle.
It is salmon pink color. Fine bubbles, fresh and delicate aromas, balanced structure and acidity, with a friendly finish. A good option that combines with any dish.*

6,00 € glass
32,50 € RRP in the shop 75 cl
35,00 € wine tasting bottle 75 cl

sparkling

lgic included





MONJE PETNAT 2024

100% Moscatel de Alejandría
Serie única de 390 botellas
Parcela Aralla

Ancestral method - Natural sparklign

Pale with light and fine bubbles, aromas of elderflower, very personal, it is dry, fresh and simple, very pleasant, ideal to drink with aperitifs

6,00 € glass
31,50 € RRP in the shop 75 cl
42,00 € wine tasting bottle 75 cl

underwater wines



MONJE TRADICIONAL 2022 (AGOTADO)

Discover and enjoy our new underwater wines aged in the depths of the Ocean. It is a unique experience

12,00 € glass
18,00 € glass + earthly witness
39,00 € bottle of underwater wine RRP in the shop 75cl
49,00 € pack 2 bottles (underwater + earthly witness) RRP in the shop 75cl

craft beer



Enoloca is an **APA** (American Pale Ale) is pale and delicate with an intensity that makes it balanced and pleasant. Its aroma is characterized by a slight scent of tropical fruits that, together with its amber color and white foam, come together to make you enjoy a special and sophisticated beer.

2,90 € beer
7,95 € RRP in the shop 50 cl
9,00 € wine tasting bottle 50 cl
7,00 € pint of beer 500ml



Brown Monje (American Brown Ale) is dark and enveloping, with a character that combines intensity and smoothness in equal measure. Its creamy foam and almost black color anticipate a journey of aromas – coffee, caramel, and cocoa – that invite you to enjoy it slowly.

On the palate, it's balanced, with a medium body and moderate bitterness that enhances its notes of toffee, toasted bread, and nuts. A craft beer designed to accompany moments of calm, deep conversations, or meals with intense flavor.

2,90 € beer
7,95 € RRP in the shop 50 cl
9,00 € wine tasting bottle 50 cl
7,00 € pint of beer 500ml

lgic included





Monje de Autor reserva - Néstor Martín 2012

listán negro, bastardo negro y vijariego negro

Monje de Autor, in its 6th edition, pays tribute to Canarian Néstor Martín-Fernández de la Torre (1887-1938), symbolist and modernist painter of genuine poetry. The Néstor Museum with the work "Sátyro del Valle de Hespérides" makes this label possible



15,00 € glass
69,00 € RRP in the shop 75 cl
75,00 € wine tasting bottle 75cl
169,00 € magnum RRP in the shop 1,5l

Monje de Autor reserva - Óscar Domínguez 2000

listán negro, listán blanco, negramoll

Monje de Autor is created using the traditional grape varieties Listán Negro, Negramoll y Listán Blanco and aged in an oak barrel for 18 months to achieve the best flavours. Monje de Autor pays homage to OSCAR DOMÍNGUEZ, our divine surrealist artist



40,00 € glass
250,00 € RRP in the shop 75 cl

Monje de Autor reserva - Alfredo Kraus 1998

listán negro, listán blanco, negramoll

After 18 months aging in American and French oak barrels, we found that this reserva, created using the traditional grape varieties Listán Negro, Negramoll y Listán Blanco, expresses the whole flavour of our terroir with the maximum elegance. This time, the tenor ALFREDO KRAUS is the protagonist



75,00 € glass
450,00 € RRP in the shop 75 cl





Monje de Autor reserva - César Manrique 1995

listán negro, listán blanco, negramoll

From our vineyard in El Sauzal, we selected 6500 kg of Listán Negro, Negramoll and Listán Blanco grapes to create this red Reserva which aged in the barrel for 18 months. This wine pays homage to CESAR MANRIQUE, a great Canarian artist and lover of our land, whose foundation made the design of this label possible

80,00 € glass

490,00 € RRP in the shop 75 cl



Monje de Autor crianza - Pedro González 1994

listán negro, listán blanco, negramoll

This wine was created with the same wisdom and artisanal patience that is needed to create great works of art. Created using the small bunches of grapes from our old, traditional grape varieties, this wine was aged for 12 months in oak barrels. The acclaimed Canarian painter, PEDRO GONZÁLEZ, lent his palette, autograph and works of art for the label of this unique wine

85,00 € glass

525,00 € RRP in the shop 75 cl



Monje de Autor crianza - Martín Chirino 1993

listán negro, listán blanco, negramoll

It was the first of its kind. A crianza with Protected Designation of Origin created in the Canary Islands. This wine was the start of a series of vintages, each paying homage to an important Canarian cultural figure. MARTIN CHIRINO, a sculptor, was the chosen figure for the label of this wine, of which, only a few bottles remain

98,00 € glass

590,00 € RRP in the shop 75 cl





menu

nibbles

Mixed nuts	3,00 €
Homemade Almogrote	3,50 €
Bread with a selection of spreads	5,50 €
Cheeseboard	18,50 €
Half size cheeseboard	12,75 €
Iberian charcuterie board	18,50 €
Half Iberian charcuterie board	12,50 €
Basket of toasted bread	2,00 €
Wine sponge cake	2,50 €
Vinegar filled chocolate truffles	1,50 €/u

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Igic included

