



10 BARRICAS 2014

HARVEST

2014 saw little rainfall with most falling in January and February. Spring saw very high temperatures and strong 'levante' wind at the time of budding. Also the summer was cool with many days of morning dew. As a result, despite the low rainfall, the grape matured well and produced high quality musts. Harvest began on 18th August with Syrah, followed by Cabernet Sauvignon and Petit Verdot, finishing with Tintilla de Rota on 29th August.

VINEYARD FEATURES

The estate of Finca Moncloa is situated on relatively high land between Arcos de la Frontera and San José del Valle, 1 km from the Guadalquivir reservoir and is protected by the Sierra Valleja. The altitude (135m above sea level) and the slopes of the vineyards allow for year long exposure to the sunshine which produces grapes with intense concentration and aroma and the tannins needed for ageing. Finca Moncloa enjoys a Mediterranean climate with good variation between day and night temperatures. A weather station is situated in the vineyard to control evapotranspiration. The soil is made up of 45-50% clay, 25-30% lime and 25% sand with an active chalk content of 21% which is very similar to the Albariza soil found in Jerez. Of the 42 hectares planted 14 are Cabernet Sauvignon, 9.15 Syrah and 3 Tintilla de Rota a variety native to the Cadiz region. Grapes are collected by variety and grape selection is carried out in the vineyard to ensure only the best quality grapes are used. In total only one fifth of the grapes grown are used for the wines.

WINEMAKING

Micro-vinification is the guiding principal behind the elaboration of the Finca Moncloa wines which are all about the grape varieties and how they reflect their terroir. For the production of this wine the best parcels, best bunches and best resulting wines are selected. After malolactic fermentation each variety is aged separately in new French and new American oak barrels. After 12 months in barrel the winemaker makes a selection of the best barrels from that vintage and carries out the corresponding blend. In this case 9 French oak barrels and 1 American oak barrels. This wine was bottled in April 2016.

WINEMAKER'S NOTES

Finca Moncloa 10 Barricas is a wine which shows great intensity of colour with a cherry red tone and persistent legs. Intense aromas of red and black fruits such as blackberry, blueberry and plum. It also shows mineral notes, spices such as black pepper, clove and vanilla and balsamics such as eucalyptus, mint and black liquorice. Due to its time in barrel this wine has hints of coffee and toasted wood notes. On the palate a balanced wine with good acidity and a slightly sweet entrance. Shows good body, meaty and long with rounded tannins. A long and persistent finish with notes of coffee and toasted oak.

SERVING AND PAIRING

Perfect with red meats, game, lamb and grilled meat.

CONTACT:

interna@gonzalezbyass.es

+34 956 357 000

@fincamoncloa

F FincaMoncloa

- ✂ **Vintage:** 2014
- ✂ **Denomination of Origin:** Vino de la Tierra de Cádiz
- ✂ **Grape Variety:** 50% Cabernet Sauvignon, 40% Syrah, 10% Tintilla de Rota
- ✂ **Ageing:** More than 12 months in the best 10 new barrels (9 French oak and 1 American oak).
- ✂ **Alcohol:** 14.5 % Vol
- ✂ **PH:** 3.33
- ✂ **Total Acidity:** 6.2 g/l (tartaric acid)
- ✂ **Volatile Acidity:** 0.69 g/l (acetic acid)
- ✂ **Residual Sugars:** 1.6 g/l