

TINTILLA DE ROTA 2015

HARVEST

During the 2014-2015 harvest, rainfall has been slightly heavier than the average in the region. During the summer, the temperatures in July were very high, while in August they were a little lower, which helped with maturation. There was hardly any disease during this vintage. The harvest started on the 12th of August with Syrah and ended on the 10th of September with the 'asoleada' (a process of drying out the grapes on straw mats to increase their sweetness).

VINEYARD FEATURES

The estate of Finca Moncloya is situated on relatively high land between Arcos de la Frontera and San José del Valle, 1 km from the Guadalcaçin 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 Moncloya 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% limestone and 25% sand with an active chalk content of 21% which is very similar to the Albariza soil found in Jerez. In Finca Moncloya 3 hectares are planted with Tintilla de Rota, a variety native to the Cadiz region.

WINEMAKING

The elaboration of sweet wine using Tintilla de Rota is carried out using traditional methods, letting the grapes over-ripen on the vine. After a manual harvest, the clusters are spread over strips of esparto grass matting where they undergo the 'asoleo' process for several days, until they reach the perfect level of sweetness. In the winery, once the grapes have been de-stemmed and crushed they are macerated and fermented until they reach 4-5% degrees alcohol/volume before being pressed. 10% of wine based spirit is then added to the must in order to stop fermentation. After a few months resting at low temperatures in stainless steel tanks, the wine ages for 18 months in French oak casks before it is bottled. This wine was bottled in September 2017.

WINEMAKER'S NOTES

Tintilla de Rota 2015 shows an intense, cherry colour. Dark dark, with purple edges with dense, lingering glycerol legs on the side of the glass. On the nose it shows intense aromas of mature black fruits, vanilla, cocoa and slight notes of French oak. On the palate, it is silky, velvety, and persistent. It has body, with soft and elegant tannins, and an aftertaste of red and black fruits, cassis, caramel, honey and fine notes of French oak.

SERVING AND PAIRING

It is ideal with cheeses, desserts and chocolate ice cream and also serves as an excellent reduction for dressings made with sweet spices such as cinnamon, which match perfectly with slices of fresh fig.



- ✂ **Vintage:** 2015
- ✂ **Denomination of Origin:** Vino de la Tierra de Cádiz.
- ✂ **Grape Variety:** 100% Tintilla de Rota.
- ✂ **Ageing:** 18 months in French oak barrels.
- ✂ **Alcohol:** 15 % Vol
- ✂ **PH:** 3.55
- ✂ **Total Acidity:** 4.7 g/l (tartaric acid)
- ✂ **Volatile Acidity:** 0.82 g/l (acetic acid)
- ✂ **Residual Sugars:** 280 g/l

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Desde 1835
Familia de Vino

