



Finca Moncloa

Finca Moncloa is situated in **Arcos de la Frontera**, in the province of Cadiz, Andalusia. It is a Premium quality red wine, with a completely new approach, "*A terroir wine from Andalusia*", with total control of viticulture and vinification and focused on small, limited productions.

The Gonzalez Byass vineyards management department started experimenting with red and white varieties in Andalusia in **1972**, and it was in **1999** when the first vinifications took place: approximately 1000 kilos of Syrah, 100Kg of Tempranillo and 100Kg of Cabernet, which were then aged in American and French oak barrels. Due to the excellent quality of these wines, and as part of the company's significant investment in wine, Gonzalez Byass decided to invest in the Andalusia region, buying Finca Moncloa in **2000**.

In a region known for Sherry, Gonzalez Byass has pioneered with the production of red wines made from both indigenous and international varieties.

Finca Moncloa shows the quality and diversity Gonzalez Byass is able to offer and reflects the potential of Andalusian red wines.

Technical Aspects

- Vinification takes place in the **Gonzalez Byass winery**. 2 pneumatic Willmes presses of 3,500 kg capacity.
- 27 stainless steel deposits, of different capacities. Total capacity is 572.000 litres.
- **190 barrels** of mixed American and French oak of 225 litre capacity, new and second use.
- **70.000 bottles** are held in the winery
- Annual production: **3.500 9 litre cases**.
- A **pilot vinification plant** with 14 1.000 litre deposits to test different yeasts and vinification methods.

Vineyards

The site in Arcos was chosen for its variety of soil types and its high altitude (135m above sea level), to obtain the greater variation between day and night temperatures (12-13° during the summer) needed for controlled maturation of the grapes. The altitude, slopes of the vineyard and year-long sunshine produces grapes with intense concentration and aroma and also the tannins needed for ageing.

Typical **Mediterranean climate**, with average temperature of 18° C, the highest point in August with 26,1°C and the lowest in January with 11, 0°C. The average rainfall in the area is 652, 4 mm.

A **Weather Station** is located in the vineyard to control the evapotranspiration, which helps in achieving the optimum maturity of the plant. The estate has a **25.000 m2 pool** and drip irrigation is used when necessary.

The soil is made of: 45-50 % clay, 25-30 % lime and 25 % sand; an active chalk content of 21%, which is quite similar to Jerez Albariza soils.

The total area of Finca Moncloa is **111 acres** (45 hectares), with 105.63 acres (42,72 hectares) planted. The Gonzalez Byass team selected and planted in 2001 those varieties that had given best results in the experimental parcels, which were authorised to be used as *Vinos de la Tierra* and which had commercial importance in the wine world.

The varieties planted are **Cabernet Sauvignon** (34,6 acres/14 has), **Syrah** (22,7 acres/ 9,2 has), **Tempranillo** (16,6 acres/ 6,75 has), **Cabernet Franc** (10 acres /4,1 has), **Merlot** (9,1 acres /3,7 has), **Tintilla de Rota** (7,4 acres / 3 has) and **Petit Verdot** (4,9 acres /2 has)

Grafts used are 161-49, 140R, 41B and 1103P, determined by soil type, tolerant to high calcareous soils and resistant to droughts.

Double cordon pruning, with 6 canes and 2 buds per cane. High trellis systems used in order to obtain the highest sun exposition. Plant height of 1,8m. **Green harvest** and regulation of number and size of clusters.





Yield between 7.000- 8-000 kg/ hectare.

Density of vines between 3.400 and 4.100 plants/ hectare

Manual harvest and grape selection in the vineyard, and transport to vinification plant in small boxes.

Winemaker

Jose Manuel Pinedo has been part of the Gonzalez Byass team since 1980. He is Production manager of Gonzalez Byass wines and collaborates with the University of Seville. He has published more than 35 articles on viticulture and oenology and in 2004 he was awarded with the "Nose of the Year" recognition by the Andalusian Association of Oenologists. He is Secretary of the Spanish Association of Oenologists.

Main prizes

Wine	Vintage	Prize	Competition	Year
Finca Moncloa	2005	Gold	CINVE (Concurso Internacional de Vinos y Espirituosos)	2008
Finca Moncloa	2005	Silver	Bacchus	2008
Finca Moncloa	2005	Bronze	Challenge International du Vin	2008
Finca Moncloa	2005	Bronze	International Wine & Spirits Competition	2008





Origins

The *Vinos de la Tierra* classification was established in 2003. It covers wines from certain areas of Spain where a perfectly identifiable wine is made with definite local characteristics, in compliance with vinicultural and oenological standards that are not as demanding as those governing QWPSR production. This classification includes, as an added requirement to having a geographical indication, a minimum alcohol content and an indication of the organoleptic, or sensory, characteristics of the product.

There are 42 types of table wine with the right to use the traditional *Vinos de la Tierra* description (Spanish country wines).

The *Vino de Tierra de Cadiz* legislation was approved in 2005.

Areas

The towns included in the Vinos de la Tierra de Cádiz are: Arcos de la Frontera, Chiclana de la Frontera, Chipiona, El Puerto de Santa María, Jerez de la Frontera, Prado del Rey, Puerto Real, Rota, Sanlúcar de Barrameda, Trebujena, Olvera, Setenil, Villamartín, Bornos and San José del Valle.

Categories

Reds: With minimum alcohol content by volume of 12%

Rosés: With minimum alcohol content by volume of 11%

Whites: With minimum alcohol content by volume of 11%

Sweet styles (reds, rosés or whites) are also included, with a minimum sugar content of:

- Semi dry: 5-12 gr/l
- Semi sweet: 12-45 gr/l
- Sweet: over 45 gr/l

For aged wines, minimum period in barrel is **3 months**. Ageing must take place in oak barrels with capacity less than 500 litres, although big recipients are also allowed for ageing reds.

Authorised Grape Varieties

The Vinos de la Tierra de Cadiz denomination allows the use of the following grape varieties:

- **Reds:** Tempranillo, Syrah, Cabernet Sauvignon, Garnacha tinta, Monastrell, Merlot, Tintilla de Rota, Cabernet Franc, Petit Verdot
- **Whites:** Garrido, Palomino, Moscatel, Chardonnay, Mantua, Perruno, Macabeo, Sauvignon Blanc, Pedro Ximenez

As it is a very warm region, with high sun exposure, grapes mature earlier than in colder regions, and obtain more colour and alcohol and less acidity.

Main aspects and regulations

- Maximum crops allowed are:
 - 14.285 kg/Ha for white varieties
 - 11.500 Kg/Ha for red varieties

