

FINCA MONCLOA

Finca Moncloa Cabernet Sauvignon & Syrah 2006
Vino de la Tierra de Cadiz



Finca Moncloa

Gonzalez Byass bought the Finca Moncloa vineyards in 2000 as part of a €35 million investment to modernize existing wineries and vineyards and build new facilities. Finca Moncloa is unique in Gonzalez Byass' wine portfolio as, unlike other investments in Rioja, Central Spain and Penedes, it is focused on small, limited productions. Finca Moncloa shows the quality and diversity Gonzalez Byass are able to offer and reflects the growing potential of Spanish wines.

Viticulture

In a region famous for Sherry, Gonzalez Byass has pioneered with the production of red wine made from both indigenous and international red grape varieties. In a unique 42 hectare vineyard in Arcos de la Frontera, Andalucia, the company has planted special low yielding clones of Syrah, Cabernet Sauvignon, Tempranillo, Tintilla de Rota, Merlot and Petit Verdot.

The site in Arcos de la Frontera was chosen for its variety of soil types and higher altitude, giving it the greater variation between day and night time temperatures needed for controlled maturation of the grapes. The altitude, slopes of the vineyard and year-long sunshine produce grapes with intense concentration and aroma and also the tannins needed for ageing. The Vino de la Tierra de Cadiz classification allows Jose Manuel Pinedo, Finca Moncloa's winemaker, greater freedom to select the varieties best suited to the area. The 2005 harvest took place between 17th - 27th August and was carried out by hand.

Vinification

The grapes were pressed and then macerated and fermented in temperature-controlled Stainless Steel vats. After 15 days the wine was transferred to new and second year French and American oak barrels where it underwent malolactic fermentation and was aged for 9 months. The wine was then blended prior to bottling in July 2006.

Technical Information

Varietals: 51% cabernet Sauvignon, 36% Syrah, 12% merlot and 1% Tempranillo.

Alcohol: 14.05%

Oak: The wine spends 9 months in new and 2nd year American and French oak barrels.

pH: 3,55

Residual sugar: 2.5 gr/l

Volatile acidity: 0,7 gr/l

Total acidity: 5.3 gr/l

Tasting Note & Food Matching

Deep ruby colour. Complex and balanced aroma, with notes of fine wood, spices and herbs. Smooth and fruity taste, at the same time intense and complex with notes of vanilla, and coffee. Structured and persistent finish, balanced, full bodied with smooth tannins.

The perfect food wine and ideal accompaniment for red meat and cheeses.

Further Information

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