

9 BARRICAS 2012

HARVEST

2012 SAW SCARCE RAINFALL, NEARLY HALF COMPARED TO THE PREVIOUS YEAR WHICH SAW 742 L/M². IN SPRING THERE WERE PERIODS OF HIGH TEMPERATURES, HOWEVER JULY WAS MILD WITH THE HEAT ONLY ARRIVING THE FIRST TWO WEEKS OF AUGUST. THE QUALITY OF THE GRAPE WAS VERY GOOD AS WERE THE MUSTS OBTAINED. THE MONITORING OF THE MATURATION BEGAN ON 30TH JULY UNTIL THE HARVEST OF EACH VARIETY. THE HARVEST BEGAN ON 8TH AUGUST AND FINISHED ON 25TH SEPTEMBER. THE HARVEST WAS CARRIED OUT BY HAND WITH SELECTION OF THE BEST BUNCHES IN THE VINEYARD.

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 GUADALCACÍN 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% 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 MONCLOYA 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 4 FRENCH OAK BARRELS (3 SYRAH AND 1 TINTILLA DE ROTA) AND 5 AMERICAN OAK BARRELS (3 SYRAH AND 2 CABERNET SAUVIGNON). THIS WINE WAS BOTTLED IN MARCH 2014.

WINEMAKER'S NOTES

FINCA MONCLOYA 9 BARRICAS SHOWS AN INTENSE COLOUR WITH CHERRY RED TONES. ON THE NOSE INTENSE AROMAS OF MATURE RED AND BLACK FRUITS SUCH AS BLACKBERRY AND PLUM. IN ADDITION MINERAL NOTES, SPICES SUCH AS BLACK PEPPER AND CLOVE, AND BALSAMICS INCLUDING MINT AND LIQUORICE THAT INCREASE IN THE GLASS. ON THE PALATE BALANCED WITH GOOD ACIDITY AND A SLIGHTLY SWEET ENTRANCE. THIS WINE IS SMOOTH HOWEVER HAS BODY AND LONG AND SMOOTH TANNINS. THE FRUIT, SPICES AND OAK STAND OUT. A LONG AND PERSISTENT FINISH.

SERVING AND PAIRING

PERFECT WITH RED MEATS, GAME, LAMB AND GRILLED MEAT.



- ✧ **Vintage:** 2012
- ✧ **Denomination of Origin:** Vino de la Tierra de Cádiz
- ✧ **Grape Variety:** 66.7% Syrah, 22.2% Cabernet Sauvignon and 11.1% Tintilla de Rota.
- ✧ **Ageing:** More than 12 months in the best 9 new barrels (4 French oak and 5 American oak)
- ✧ **Alcohol:** 14.5%
- ✧ **PH:** 3.37
- ✧ **Total Acidity:** 5.8 g/l (tartaric acid)
- ✧ **Volatile Acidity:** 0.50 g/l (acetic acid)
- ✧ **Residual Sugars:** 2.8 g/l

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