



# FINCA MONCLOA

TINTILLA DE ROTA

## LIMITED EDITION

### THE 2018 VINTAGE

During the 2018 growing year, 746 l of rain fell per m<sup>2</sup>, far more than in the two previous years and 12% more than the average in the area. The rain fell unevenly, with 427 l / m<sup>2</sup> falling in March and April. In spring and early summer temperatures were affected by cool winds from the west and were well below what is usual in the area. Early August saw high temperatures accompanied by wind from the west, but the grapes ripened slowly. This delayed the start of the harvest until 27<sup>th</sup> August but meant the grapes were of high quality.

### THE 2018 HARVEST *Winemaking*

Ripening started to be monitored on 2<sup>nd</sup> August and continued until each variety was picked. The harvest began with the Syrah grapes on 27<sup>th</sup> August and finished on 21<sup>st</sup> September with the last of the Petit Verdot. Average yields were modest but higher than in recent years. The grapes were picked by hand, selected in the vineyard and transported in 15kg crates. The best bunches were then selected from the triage tables and taken to be de-stemmed and gently crushed. The paste was chilled down to 12-13°C before being transferred to small stainless-steel tanks to macerate/ferment for 12-15 days. The



temperatures were kept mild during this process to retain and heighten the aromas. Following malolactic fermentation, the wine was aged for 12 months in 8 new American oak barrels. The wine was then blended after this barrel ageing and bottled in July 2020.

### WINEMAKER'S COMMENTS

A very intense wine, picota cherry red in colour with large, persistent tears. It displays strong aromas of red and black fruit, distinct mineral notes, hints of spices, cacao, toast and the toasting of the wood, together with balsamic notes that become more intense in the glass.

The wine is balanced and fresh, with very good acidity and is slightly sweet at first. A full-bodied wine, meaty and long with rounded tannins. Retronasal aromas are of fruit, spices and hints of cacao and toasting. The finish is long and persistent. An ideal match for red meat, game, lamb and grilled meat.

José Manuel Pinedo  
*Finca Moncloa's winemaker*



VINO DE LA TIERRA DE CÁDIZ. SUITABLE FOR VEGANS

**GRAPE VARIETIES:**  
*100 % Tintilla de Rota*

**HARVEST DATE:**  
*August 2017*

**AGEING:**  
*12 months in 8 new  
American oak barrels.*

**ALCOHOL CONTENT:**  
*14.5 % Vol.*

**CONTAINS SULPHITES**

**VOLATIL ACIDITY:**  
*0.66 g/l*

**RESIDUAL SUGAR:**  
*2,3 g/l*

**TOTAL PRODUCTION:**  
*2076 x 75cl bottles*

**TOTAL ACIDITY:**  
*6,7 g/l*

**CONTRY OF ORIGIN:**  
*Spain*



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