



FINCA
MONCLOA
TRADICIONAL
2018



THE 2018 VINTAGE

During the 2018 growing year, 746 l of rain fell per m², far more than in the two previous years and 12% more than the average in the area. The rain fell unevenly, with 427 l / m² 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 27th August but meant the grapes were of high quality.

THE 2018 HARVEST

Winemaking

Ripening started to be monitored on 2nd August and continued until each variety was picked. The harvest began with the Syrah grapes on 27th August and finished on 21st 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 12-13oC 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 in French and American oak barrels for more than 12 months. 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 aromas of red and black fruit, with floral, spicy and balsamic notes that become more intense in the glass, together with hints of toast from the toasting of the wood. Balanced, with good acidity and slightly sweet at first, the wine is smooth yet has body, rounded tannins and is long. Retronasal aromas are of fruit, spices and hints of wood and roasting coffee beans. The finish is long and persistent. This wine is a good match for poultry, pork, spicy food, dishes with strong sauces, stews, 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:
40% Syrah -22% Tintilla de Rota
21% Cabernet Sauvignon - 16% Petit Verdot
0.5% Cabernet Franc 0.3% Tempranillo 0.2% Merlot.

HARVEST DATE:
August 2017

AGEING:
12 months in French and American oak barrels.

ALCOHOL CONTENT:
13.5 % Vol.

TOTAL ACIDITY:
5.9 g/l

VOLATIL ACIDITY:
0.62 g/l

RESIDUAL SUGAR:
1,7 g/l

TOTAL PRODUCTION:
56,128 x 75 cl bottles and 600 x 150 cl.

CONTAINS SULPHITES

CONTRY OF ORIGIN:
Spain

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