

2016

TINTILLA DE ROTA

HARVEST

During the 2015-2016 harvest, rainfall has been lower than the average in the region. During the summer, the temperatures in July and August were very high and the production was low but the quality was very good. The vines health during this vintage was very good. The Tintilla of Rota 'asoleada' began the 2th of September).

VINEYARD FEATURES

The estate of Finca Moncloa is situated on relatively high land between Arcos de la Frontera and San José del Valle, 1 km from the Guadalquivir 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 Moncloa enjoys a Mediterranean climate with good variation between day and night temperatures. The soil is made up of 45-50% clay, 25-30% silt and 25% sand with an active chalk content of 21% which is very similar to the Albariza soil found in Jerez.

THE ORIGIN OF TINTILLA DE ROTA

Finca Moncloa is the place where the González Byass family have sought to revitalise lost winemaking traditions from the region. In this sense, the family concentrates on the cultivate of a very individual, native varietal, Tintilla de Rota. This red variety is only found in this part of the region and it appears in González Byass archive of inventory books in 1841, with an entry for a sweet, red wine as having been sold to the Spanish Royal family. Tintilla de Rota has been replanted on the Finca Moncloa estate and is now incorporated into the blends for all of the wines as well as being used for this delicious single varietal, red wines made exclusively from Tintilla de Rota.

WINEMAKING

The elaboration of sweet wine using Tintilla de Rota is carried out using traditional methods, letting the grapes over-ripen on the vine. After a manual harvest, the clusters are spread over strips of esparto grass matting where they undergo the 'asoleo' process for several days, until they reach the perfect level of sweetness. In the winery, once the grapes have been de-stemmed and crushed they are macerated and fermented until they reach 4-5% degrees alcohol/volume before being pressed. 10% of wine based spirit is then added to the must in order to stop fermentation. After a few months resting at low temperatures in stainless steel tanks, the wine ages for 18 months in French oak casks before it is bottled. This wine was bottled in September 2017.

WINEMAKER'S NOTES

Tintilla de Rota 2016 shows an intense, cherry colour. Dark dark, with purple edges with dense, lingering glycerol legs on the side of the glass. On the nose it shows intense aromas of mature black fruits, vanilla, cocoa and slight notes of French oak. On the palate, it is silky, velvety, and persistent. It has body, with soft and elegant tannins, and an aftertaste of red and black fruits, cassis, caramel, honey and fine notes of French oak.

SERVING AND PAIRING

It is ideal with cheeses, desserts and chocolate ice cream and also serves as an excellent reduction for dressings made with sweet spices such as cinnamon, which match perfectly with slices of fresh fig.



Vino tinto dulce natural.

- ✂ **Vintage:** 2016
- ✂ **Denomination of Origin:** Vino de la Tierra de Cádiz.
- ✂ **Grape Variety:** 100% Tintilla de Rota.
- ✂ **Ageing:** 18 months in French oak barrels.
- ✂ **Alcohol:** 15 % Vol
- ✂ **PH:** 3.84
- ✂ **Total Acidity:** 4.1 g/l (tartaric acid)
- ✂ **Volatile Acidity:** 0.90 g/l (acetic acid)
- ✂ **Residual Sugars:** 300 g/l



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2017

FINCA
MONCLOA

TINTILLA DE ROTA



VARIETIES:
100% Tintilla de Rota

AGEING:
18 months in French oak barrels

ABV:
15,0 %

PH:
3.89

TOTAL ACIDITY:
4,5 g/l

VOLATILE ACIDITY:
0,91 g/l (acetic acid)

RESIDUAL SUGARS:
280 g/l

DENOMINATION OF ORIGIN:
Vino de la Tierra de Cádiz

HARVEST

During the 2016-2017 agricultural year, rainfall was quite below the regional average. During the months of May, June and July, very high temperatures were recorded, which decreased production, but at the same time, allowed us to obtain a very good quality in the grapes, which were in an excellent sanitary state. The harvest began on August 8 with the Merlot variety and ended on August 21 with the Petit Verdot variety. The Tintilla de Rota "asdeada" began on August 23.

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The vinification of this sweet wine using Tintilla de Rota is carried out by traditional methods, first by letting the grapes over-ripen on the vine. After a manual harvest, the clusters are spread over strips of esparto grass matting where they undergo the 'asoleo' process for several days, until they reach the perfect level of sweetness. In the winery, once the grapes have been de-stemmed and crushed they are macerated and fermented until they reach 4-5% degrees alcohol/volume before being pressed. 10% of wine based spirit is then added to the must in order to stop fermentation. After a few months resting at low temperatures in stainless steel tanks, the wine ages for 18 months in French oak casks before it is bottled. This wine was bottled in October 2019.

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Desde 1835
Familia de Vino