



FINCA MONCLOA

TINTILLA DE ROTA

LIMITED EDITION

THE 2019 VINTAGE

406 l/m² of rain fell during this growing year, 46% less than in the preceding year. As to when the rain fell, 70% came between October and November and 20% in April.

Because the different grape varieties ripened almost at the same time the harvest was early and short, starting on 12th August and finishing on 20th August, except for the grapes to be used to make the sweet Tintilla de Rota, which were brought to the winery for vinification on 2nd September.

THE 2019 HARVEST Winemaking

Ripening started to be monitored on 22nd July and continued right up until harvesting started. The Tintilla de Rota grapes were picked on 19th and 20th August and average yields were very low. The grapes were picked by hand and transported in plastic crates, with an initial selection of the best bunches made 'on the vine', and a further selection on a triage table in the vineyard. The grapes were then de-stemmed and gently crushed and the must chilled down to 12-13°C before being transferred to small stainless-steel tanks for

maceration/fermentation, which took 16 days, at mild temperatures to retain and make the most of the aromas. Following malolactic fermentation, the wine aged for more than 12 months in mixed French and American oak barrels, after which the coupage was made, with the wine bottled in June 2021.

WINEMAKER'S COMMENTS

The wine is a picota cherry red colour and is very deep. Balanced and fresh on the palate, with very good acidity and a slight touch of sweetness at first. A wine with body and structure, it is meaty, long and displays rounded tannins, whilst aromas of red berries, spices and notes of cacao and roasted coffee beans appear in the retronasal passage. The finish is long and persistent.

Ideal for drinking with red meat, game, Lamb and grilled meat.

Jorge Balón Jiménez
Finca Moncloa's winemaker



VINO DE LA TIERRA DE CÁDIZ. SUITABLE FOR VEGANS

GRAPE VARIETIES:

100 % *Tintilla de Rota*

HARVEST DATE:

August 2019

AGEING:

*More than 12 months in 10 barrels,
1 american oak and 9 french oak.*

ALCOHOL CONTENT:

14,5 % Vol.

CONTAINS SULPHITES

VOLATIL ACIDITY:

0,50 g/l

RESIDUAL SUGAR:

3,1 g/l

TOTAL PRODUCTION:

2.584 x 75cl bottles

TOTAL ACIDITY:

5,28 g/l

COUNTRY OF ORIGIN:

Spain



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