

FINCA
MONCLOA
TRADICIONAL

2021



HARVEST 2021

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The rainfall during this agricultural campaign at Moncloa was only 412 l/m², 25% lower than the previous season and 40% below the historical average. Only 34 liters were recorded in the crucial spring months of April, May, and June.

In addition to the low rainfall, the number of grape clusters was also low. However, the estate was in excellent condition, both in terms of health and vigor, when irrigation began.

The harvest in Arcos began on August 17, just after one of the hottest days of the year, when the estate reached a temperature of 44°C. The harvest was completed by August 25, including the picking of grapes for the sweet Tintilla wine on August 14.

The sanitary condition of the grapes was excellent, favored by the lack of rain in spring and the near absence of morning dew during July

VINTAGE 2021

Winemaking and tasting notes

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Ripening monitoring began on July 20 and continued until the perfect harvest time for each variety.

The harvest started on August 17 with the Tempranillo variety and finished on August 31 with the sweet Tintilla de Rota.

The average yield obtained was low. The grapes were hand-harvested and transported in plastic crates, followed by an initial selection at the vineyard itself and another meticulous selection of the best bunches at the winery. The grapes were then destemmed and lightly crushed before being cooled to 12–13°C prior to pre-fermentation maceration. This process was extended for several days to extract soft tannins and enhance aromas.

After malolactic fermentation, the wine was aged in French and American oak barrels for 12 months. Once barrel aging was complete, the final blend was carried out, and bottling took place in November 2023

ENOLOGICAL COMMENTS

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A wine of medium-high intensity, with a deep color and thick, persistent tears.

Aromas of red and black fruits (blackberry, blueberry, and red currant) stand out, accompanied by floral, spicy (black pepper, clove, vanilla), and balsamic notes, as well as a slight toasted touch that adds complexity.

Well-balanced, with good acidity and slightly sweet tannins, offering a smooth yet full-bodied mouthfeel. The tannins are round, and the structure of the wine integrates the fruit, spices, toasted notes, and aging characteristics. Long and persistent finish.

A great pairing for cured meats, lamb, beef, or special dishes with sauces, stews, red meats, game meats, and aged cheeses.

Coke Balón Jiménez
Winemaker at Finca Moncloa



SINGULAR
ESTATE WINES
by GONZÁLEZ BYASS

WINE FROM THE LAND OF CÁDIZ. SUITABLE FOR VEGANS

GRAPE VARIETIES:

Syrah - Tintilla de Rota - Petit Verdot - Cabernet Sauvignon.

HARVEST DATE: August 2021

AGING:

12 months in French and American oak barrels.

ALCOHOL CONTENT: 14,60 % Vol.

TOTAL ACIDITY: 5,91 g/l

VOLATILE ACIDITY: 0,73 g/l

REDUCING SUBSTANCES: 2,7 g/l

NUMBER OF BOTTLES 73,962 of 75 cl and 600 of 150 cl.

CONTAINS SULFITES

COUNTRY OF ORIGIN: Spain



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VINOS Y SPIRITS-1835