

2019

TINTILLA DE ROTA

HARVEST

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.

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 has sought to revitalise lost winemaking traditions from the region. In this case, the family concentrates on the cultivation of a very particular, native varietal, Tintilla de Rota. This red variety is only found in this part of the region and it can be found in González Byass archives dating back to 1841, with an entry for a sweet, red wine 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 wine, made exclusively from Tintilla de Rota.

WINEMAKING

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.

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.



✂ VARIETIES:
100% Tintilla de Rota

✂ AGEING:
20 months in French oak barrels

✂ ABV:
15,0 %

✂ PH:
3.72

✂ TOTAL ACIDITY:
5,3 g/l

✂ VOLATILE ACIDITY:
0,96 g/l (acetic acid)

✂ RESIDUAL SUGARS:
294 g/l

✂ DENOMINATION OF ORIGIN:
Vino de la Tierra de Cádiz