



# FINCA MONCLOA 2012

## HARVEST

2012 saw scarce rainfall, nearly half compared to the previous year which saw 742 l/m<sup>2</sup>. In Spring there were periods of high temperatures, however July was mild with the heat only arriving the first two weeks of August. The quality of the grape was very good as were the musts obtained. The monitoring of the maturation began on 30th July until the harvest of each variety. The harvest began on 8th August and finished on 25th September. The harvest was carried out by hand with selection of the best bunches in the vineyard.

## 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. A weather station is situated in the vineyard to control evapotranspiration. The soil is made up of 45-50% clay, 25-30% lime and 25% sand with an active chalk content of 21% which is very similar to the Albariza soil found in Jerez. Of the 42 hectares planted 14 are Cabernet Sauvignon, 9.15 Syrah, 4.1 Cabernet Franc, 3.72 Merlot, 2 Petit Verdot and 3 Tintilla de Rota a variety native to the Cadiz region. Grapes are collected by variety and grape selection is carried out in the vineyard to ensure only the best quality grapes are used. In total only one fifth of the grapes grown are used for the wines.

## WINEMAKING

Micro-vinification is the guiding principal behind the elaboration of the Finca Moncloa wines which are all about the grape varieties and how they reflect their terroir. For the production of this wine the best parcels, best bunches and best resulting wines are selected. After malolactic fermentation each variety is aged separately in new French and new American oak barrels. After 12 months in barrel the blend is carried out. The wine was bottled in March 2014 and will remain in bottle for up to 12 months before being released to the market.

## WINEMAKER'S NOTES

This wine shows medium-high intensity with cherry red tones and persistent legs. Intense aromas of red and black fruits such as blackberry, blueberry and plum. It also shows mineral notes, spices such as black pepper, clove and vanilla, and balsamics which intensify in the glass. Well balanced with good acidity and slightly sweet entrance. A smooth wine however with body, long and showing smooth tannins. On the mouth fruit, spice and notes of oak. Long and persistent finish.

## SERVING AND PAIRING

Given the structure of this wine it is perfect to accompany game, cold meats, spicy food, red meats, lamb and dishes with strong sauces. Recommended to be consumed now until 2020.

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FincaMoncloa

*González Byass*  
Desde 1835  
Familia de Vino

- ✂ **Vintage:** 2012
- ✂ **Denomination of Origin:** Vino de la Tierra de Cádiz
- ✂ **Grape Variety:** 49% Syrah, 45% Cabernet Sauvignon, 4% Merlot, 1% Petit Verdot, 1% Tintilla de Rota.
- ✂ **Ageing:** More than 12 months in American and French oak barrels, new and second use.
- ✂ **Alcohol:** 14.5 % Vol
- ✂ **PH:** 3.38
- ✂ **Total Acidity:** 5.7 g/l (tartaric acid)
- ✂ **Volatile Acidity:** 0.49 g/l (acetic acid)
- ✂ **Residual Sugars:** 2.8 g/l