2017

6 BARRICAS

FINCA
MONCLOA

HARVEST

The 2017 growing year was far from normal. There was very little rain, with precipitation between September 2016 to the end of August 2017 totalling just 447 l/m2, very similar to the previous year, when 427 litres fell per m2, which is way below the average for the region: 652.4 l/m2. May and June were very hot months, and there were intense heatwaves in July which, together with the scarcity of water available for drip irrigation, produced very low yields (around 4,000 kg/Ha), but very good quality grapes.

WINEMAKING

We started monitoring how the grapes were ripening on 17th July and continued to do so until the harvest began on 8th August. We started with the Merlot and picking finished on 22nd August with the last of the sweet Tintilla de Rota. Yields of all varieties were much lower than average throughout the area. All the grapes were hand-picked then, following an initial selection in the vineyard, were taken to the winery in 15kg boxes. Next, the best bunches were selected on the sorting table, de-stemmed and crushed gently. The must was chilled down to 12-13oC, then transferred to small stainless-steel tanks to macerate prior to fermentation, which was sustained for 12 to 15 days at a controlled temperature in order to retain and enhance the aromas. Following malolactic fermentation, the wine was aged in French and American oak barrels for almost a year. Lastly, the definitive coupage was made and the wine was bottled in April 2019

WINEMAKER´S COMMENTS

Finca Moncloa 6 Barricas is a high intensity wine with cherry red tones and persistent legs. On the nose it shows Intense aromas of ripe red and black fruits such as blackberry, blueberry and plum, and mineral notes. It also displays a bouquet of floral notes, spices such as black pepper, clove and vanilla, and balsamics which intensify in the glass. All of which on a background reminscent of chocolate, coffee and toasted wood notes. On the palate it is well balanced with good acidity and a slightly sweet entrance. A smooth wine however with body and long, round tannins. On the mouth it displays fruit, spices and notes of roasted cocoa, with a long and persistent finish.

SERVING AND PAIRING

- GRAPE VARIETIES:
  Tintilla de Rota, Cabernet Sauvignon, Syrah, Petit Verdot, Merlot and Tempranillo.
- HARVEST DATE:
  August 2017
- AGEING:
  11 months in 6 new oak barrels (4 French and 2 American)
- BOTTLING DATE:
  April 2019
- ALCOHOL:
  14%
- TOTAL ACIDITY:
  5,8 g/l (tartaric acid)
- VOLATILE ACIDITY:
  0,73 g/l (acetic acid)
- RESIDUAL SUGARS:
  3,9 g/l
- DENOMINATION OF ORIGIN:
  Vino de la Tierra de Cádiz
- CONTAINS SULFITES
- COUNTRY OF ORIGIN:
  SPAIN

@FincaMoncloa

GONZÁLEZ BYASS, S.A.
Manuel María González, 12
11403 Jerez de la Frontera
Tel. 956 357 000
www.gonzalezbyass.com

González Byass
Desde 1835
Familia de Vino