

FINCA NUEVA

Miguel Ángel de Gregorio

RIOJA DENOMINACIÓN DE
ORIGEN CALIFICADA

RESERVA.10



VARIETAL: 100% Tempranillo

APPELLATION: DOCa Rioja

ALCOHOL: 14%

PH: 3.65 **TA:** 4.8 g/L

AGING: Aged in French oak barrels

CASES IMPORTED: 500 12/750mL

Founded in 2004 by famed winemaker Miguel Ángel de Gregorio in the heart of Rioja Alta, Finca Nueva leads the new wave of Riojan wines that adhere to Rioja's traditional aging and classification system, but are more fresh, fun and enjoyable on the palate than their conventional 'old-world' Riojan counterparts. Wines are made solely from varieties indigenous to Rioja, a region known as one of Spain's oldest and most famous grape growing regions. Vines are planted in close proximity to the banks of the Ebro River, farmed sustainably and harvested by hand. The region's diverse terroir and varying elevations provide complex, consumer-friendly wines that are produced by famed vintner Miguel Angel de Gregorio, one of Europe's most celebrated winemakers, who routinely garners high honors for the wines he makes at his newest estate, or "Finca Nueva".

VINEYARDS AND WINEMAKING

Located 2.5 hours north of Madrid near the village of Navarrete in Rioja Alta, the vines that go into making Finca Nueva's Reserva are on average 35 years old and strategically planted in a north-northeast-facing direction. Containing a climate that is influenced by the nearby Atlantic Ocean, Rioja Alta is known for prolonged periods of maturation, creating ideal growing conditions for Tempranillo, an early-ripening varietal. Comprising of 50% estate-grown fruit, these vines are either trellised or head-pruned and always planted close together, increasing nutrient competition. Rioja Alta's unique terroir comprises a mixture of chalky, calcium-rich and ferrous-clay, to rocky and alluvial soils. The 39 acres of vineyards controlled by Miguel Ángel de Gregorio for production at Finca Nueva, are organically fertilized and farmed sustainably.

During harvest, clusters are hand-picked and manually sorted. Grapes are destemmed and left uncrushed before being placed in stainless steel tanks for a cold, prefermentary maceration at 41°F over 6 days. After this time, fermentation with native yeasts occurs in stainless steel tanks at 82°F over 10 days. Daily manual pump-overs take place three times a day, for a total skin maceration of 16 days. The finished wine is drained from tank using gravity and then pressed using a traditional vertical press. Malolactic fermentation is performed in tank and the resulting wine is aged for 24 months in French and American oak barrels, which are raked every 4 months. After oak aging, the wine is left un-fined before it is aged extensively in bottle in underground metal cages. While a "Reserva" must only be aged for 3 years, winemaker Miguel Ángel prefers to age his wines several years longer, making them soft on the palate and ready to consume upon release.

VINTAGE INFORMATION

The beginning of the 2010 vintage in Rioja Alta was unusually cold, with cooler-than-normal temperatures lasting until the month of April. Bud break occurred later than usual, during the third week of April. Spring and early summer were characterized with cool, frostless nights and some light rain, which caused an important delay to the vegetative cycle. Flowering took place during the fourth week of June. July and August were warm and very dry and when coupled with the left-over water reserves from winter, they provide an excellent vegetative development of the vines. Veraison occurred during the third week of August, which displayed mild days and cool nights. September remained cool, with cold nights that caused a slowing of the grapes' phenolic maturation. October continued with cold days and very cold nights that continued through the harvest, which began on October 18th. A vintage characterized by exceptional aromatic maturity, 2010 is one to lay down.

TASTING NOTES

Dark crimson in color with a purple rim, this wine contains intense fruity aromas including cherry liquor, ripe plums, toasty oak and cedar box. On the palate, the wine is soft and subtle with well-integrated acidity and delicate tannins that lead to a velvety finish.