

# FINCA NUEVA

*by Miguel Ángel de Gregorio*

**RIOJA** DENOMINACIÓN DE  
ORIGEN CALIFICADA

## FERMENTADO BARRICA.17



**VARIETAL:** 100% Viura

**APPELLATION:** DOCa Rioja

**ALCOHOL:** 13%

**PH:** 3.15    **TA:** 6.5 g/L

**AGING:** Fermented and 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 barrel fermented white 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. Comprising of 50% estate-grown fruit, the vines that provide fruit for Finca Nueva's red and white wines 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 pressed in a vertical basket press, where the free-run juice is statically racked over 48 hours. The wine is then fermented in French oak barrels with native yeasts at 32°F, over 25 days. Upon completion of alcoholic fermentation, the wine is aged for an additional four months in barrel with a regular stirring of the lees. The finished wine is bottled after a soft filtration, without being clarified and aged for an additional 4-6 months in bottle before release.

### VINTAGE INFORMATION

2017 began in Rioja Alta with a mild, dry weather and scarce hydric reserves. A warmer than average March encouraged bud-break during the first week of April, almost three weeks earlier than normal. On April 28th, Rioja Alta was hit by frost, causing a secondary budding to take place during the last week of May. Late spring and early summer were warm and dry, with flowering occurring a bit later than usual. August was extraordinarily warm and veraison began early. Heat, combined with low production, precipitated maturation and harvest began on September 19th, resulting in fewer-than-normal yet naturally-concentrated grape clusters.

### TASTING NOTES

Golden yellow in color with a soft green highlight. The 2017 barrel fermented white by Finca Nueva is both soft and powerful on the nose and palate. Exhibiting enticing aromas of exotic fruit, including pineapple and passion fruit, the wine displays round nuances of custard and brioche on the palate. With an enjoyable finish and well-integrated acidity, this wine will pair well with a variety of food.