

FINCA NUEVA

by Miguel Ángel de Gregorio

RIOJA DENOMINACIÓN DE
ORIGEN CALIFICADA

ROSADO.18



VARIETAL: 60% Tempranillo,
40% Garnacha

APPELLATION: DOCa Rioja

ALCOHOL: 13%

PH: 3.14 **TA:** 5.7 g/L

AGING: Aged in French oak barrels

CASES IMPORTED: 1,000 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, 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 stainless steel tanks with native yeasts at 64°F, over 20 days. The finished wine is cold stabilized and bottled after a soft filtration without being clarified.

VINTAGE INFORMATION

2018 began in Rioja Alta with a cold winter that brought heavy snowfall during the month of February. April contained abundant rainfall and a late bud break occurred during the third week of the month, followed by intense vegetative development of the vines. A cool and rainy May promoted flowering towards the end of the month, which progressed well through to July. Early summer exhibited hot temperatures and more heavy rain. Verasion took place in the third week of August and extended through early September. Grape maturation continued properly through the first fortnight of September and the latter part of the month saw abundant rainfall. October brought on cool nights, allowing for an ideal phenolic and aromatic maturation. Harvest began on October 15th with mild temperatures and no rain.

TASTING NOTES

Bright salmon-pink in color, this wine opens with notes of fresh strawberries, cherries, raspberries, watermelon candy and hints of fresh herbs. One of Rioja's most subtle and soft Rosados, this fresh and light wine is fruit-forward, with bright acidity and a well-balanced finish.