

FINCA MONTEVIEJO 2020

Comments:

Made from Tempranillo (95%), Graciano and Garnacha grapes from a single vineyard planted over 75 years ago.

A few days before harvest, the grapes are thoroughly inspected on the vine and any damaged or less ripe bunches are removed by hand, leaving only the best. Given the age of the vineyard and this manual selection, annual production does not reach 3,000 kg/ha.

Vinification & Ageing:

Cold pre-fermentative maceration, followed by fermentation at a controlled temperature and a subsequent long maceration to extract tannins and colour.

Aged for 24 months in Allier and Vosges oak barrels from the most prestigious French coopers, followed by 12 months in 5,000L French oak barrels made by the same hands.

Bottled in September 2024. Will gain complexity in the bottle.

Tasting notes:

- **COLOUR:** Highly intense cherry colour, with maroon inflections. Clean and brilliant.
- **AROMA:** Without aeration, it is intense and complex, reminiscent of spices such as turmeric, white pepper, ripe berries and hints of bay. Swirling brings up peat and spicy notes such as cloves, accompanied by a background of "low brush", rock rose and thyme, together with lightly-toasted aromas.
- **PALATE:** When it first hits the palate, it is robust yet velvety. Ample, with red berry and scrubland flavours, but with a fresh and refined structure. A lingering aftertaste with creamy tannins balanced by good and full acidity and a tinge of minerality.

