

2005 Finca Nueva Gran Reserva Rioja



The Winery

At Finca Nueva we cultivate 96ha of vineyard, which is entirely located on hills with north, northeast and north-west orientations in order to catch all in all its fullness the influence of Atlantic winds.

Tempranillo is our main variety and we have also a small quantity of Grenache and Viura. The average density is 3600 vines per hectare (much higher than the average of the area), disposed on a Cordon Gobelet pruning.

The whole harvest is done by hand because we try to pick the grape of each estate in its optimal ripeness moment.



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Retail Price: \$39.95

(Price subject to change without notice)

Product # 13625

Release Date: Mar 7, 2020

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Variety: 100% Tempranillo

Vintage: 2005

Region: Briones in Rioja Alta, Spain

Average Age of Vines: 35 years

Winemaker: Miguel Angel De Gregorio

Vinification: Whole bunches destalked and not crushed in stainless steel tanks. Cold prefermentary maceration at 5° C during 6 days. Fermentation controlled at 28° C during 10 days, with three pumpings over a day. Total maceration with skins of 16 days. Devatting by gravity and vertical press. Malolactic is done in stainless steel tanks.

Ageing: 24 months in Bordelese barrels of French oak. Racking is done every 4 months. Bottled without filtration or clarification.

Soil Type: Clayey soils with gravel in depth.

Alcohol: 14%

Tasting Notes: Red deep colour, dark crimson and purple.

Intense fruity aromas (cherry in liquor and ripe plums) with recollections of noble wood (cedar). Very balanced, with a fresh acidity and polished, delicate tannins with an intense velvet feeling and with a final length of ripe fruits. Beefy in mouth, tasty and lively. Velvety and oily.

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SCORE: 91 eRobertParker.com #235

(The Wine Advocate) Feb 2018

“The classical and polished 2005 Gran Reserva is pure Tempranillo fermented in stainless steel after a six-day cold soak and aged in French oak barrels for two years. It’s subtle and elegant, developed but not too much, with spices, tertiary notes, mushrooms, truffles and leaves. The palate is medium-bodied with fully resolved tannins and some acidity. An updated classic. 24,000 bottles were filled in December 2008. “ *Luis Gutierrez*

**SCORE: 91 Tim Atkin Rioja 2019
Special Report**

“One of those rare cases where I prefer a bodega’s 2005 to its 2004 release (the earlier wine was more “Mediterranean” in style, this is an appealingly mature Gran Reserva with good structure and balsamic complexity embellished by sweet fruit. Drink 2019-23”