

2010 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: \$42.95

(Price subject to change without notice)

Product # 13625

Release Date: TBA

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Variety: 100% Tempranillo

Vintage: 2010

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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Accolades:

James Suckling: 92 points

This is deep and dark-fruited with notes of coffee, black licorice, black olives and mushroom. Full and intense with an array of polished, well-grained tannins and plush, concentrated black fruits. Drink or hold

Wine Advocate Score: 92

The 2010 Gran Reserva has a modern profile for the category, with jammy fruit and a balsamic touch from the two years in 50/50 French and American oak barrels that also gave it spicy and smoky undertones. The tannins have been resolved by some seven years in bottle, but the wine should keep it up in bottle for a handful of years. It's a juicier style of Gran Reserva with ripe black fruit flavors in the finish.