

2010 Finca Nueva 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: \$20.95

(Price subject to change without notice)

Product # 268425

Release Date: Oct. 28, 2017

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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: 12.5%

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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(The Wine Advocate) Aug 2016

“The 2010 Reserva is a varietal Tempranillo aged for two years in French oak barrels. 2010 was a very balanced vintage and the wine has reached a level of complexity and depth I had never seen before in this range.

There are balsamic aromas on incense and cigar box, intermixed with ripe black cherries and a touch of liquor, making it quite heady and hedonistic. The palate is polished and sleek, with polished, elegant tannins and very balanced acidity. It feels compact and solid.

60,000 bottles produced. Finca Nueva are now in their new place in Navarette, the old Breton winery, and the last two vintages, 2014 and 2015, have been fermented there. Since they moved there, they have started using some more American oak barrels, which are combined with the usual French barriques they inherited from Finca Allende, its sister project.”

Luis Gutierrez