Spain, DO Cigales | 2021

VINEA CRIANZA TEMPRANILLO

FINCA MUSEUM

”Grown in a rocky vineyard”



Story

Vinea grapes are macerated in the cold before actual fermentation, which increases the colour and fruityness of the wine. Fermentation at 27 °C and frequent pumping of juice over the peel mass ensured good texture and fruityness. The wine matured for 14 months in casks, of which 60% were American oak and 40% French oak. The wine was clarified three times by running it from cask to cask, but only gravity was used in the filtration. Because of this, there may be some sediment in the bottles. Grapes are exclusively Tinta del Pais.

Producer

Finca Museum was born as Grupo Barón de Ley expanded beyond Rioja. After an extensive search, in the early 2000s, they found an area capable of producing high-quality wine at a reasonable cost: Cigales. The vineyards at Finca Museum span 185 hectares and present a stunning sight with sparsely planted, old vines amidst rocky terrain. Additionally, the estate oversees 60 hectares of contract farming. Inland, the winters are cold and the summers are hot, with temperature variations between day and night reaching up to 20°C. This ensures good acidity for the Tinta del Pais grape, the local name for Tempranillo. The rocks in the vineyards absorb heat during the day, reflect light onto the vines, and at night, they regulate the temperature, reducing the sharp fluctuations. These conditions are excellent for producing quality, and everything necessary is done in both the vineyard and the cellar to uphold this standard. Hand-harvesting, cutting-edge technology, and skilled winemakers result in exhibition-worthy wines, which are given sufficient time in barrels and bottles to develop and become enjoyable.

COLOR Dark cherry red colour

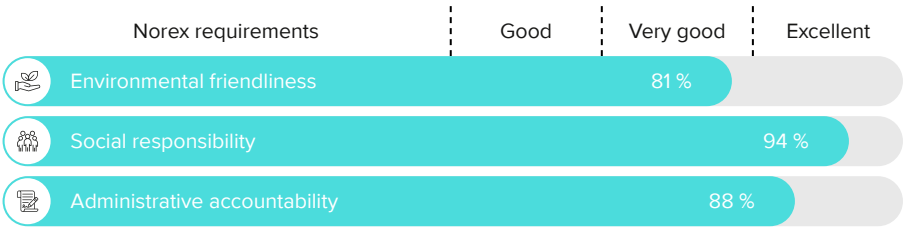
AROMA Sour cherry on the nose, chocolate, dark plums, liquorice, moccha and minerals

TASTE Medium-bodied, acidic berry, velvety tannins, long and well-balanced. Lingering aromatic finish with a mix of minerals and berriness on the nose

TIPS FOR USE A versatile wine especially for meat dishes, as well as for grilled and seasoned sausages.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Tinta del país 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Finca Museum	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	14%	**PRODUCT NUMBER**	175040
SUGAR CONTENT	0,8 g/l		

Norex Responsibility Indicator: Finca Museum



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari