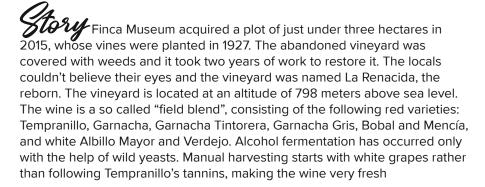


"Born again"



Roducer 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, cuttingedge technology, and skilled winemakers result in exhibition-worthy wines, which are given sufficient time in barrels and bottles to develop and become enjoyable.

COLOR Bright, ruby red colour

AROMA Cranberries, black cherries, fresh tobacco, red fruit, orange peel, blueberries, vanilla and cloves.

TASTE Full-bodied, velvety tannins. The berrylike, fruity taste of red berries is long, well-balanced and nuanced. Ripe red berries and fruit linger in the long end, accompanied by elegant mineral notes.

TIPS FOR USE Pairs well with meat and game dishes, as well as with grilled fish. A versatile cheese wine.

Red wines **WINE TYPE** Tempranillo 100% **GRAPES**

Garnacha Bobal

Verdejo

Finca Museum **MANUFACTURER**

ALCOHOL CONTENT 13% **PACKAGE SIZE**

BOTTLE CLOSING

6 bottle(s) Natural

BOTTLE SIZE

cork 0.75 I

PRODUCT NUMBER

175048























