*Spain, DO Cigales | 2019*

# LA RENACIDA

FINCA MUSEUM

**”Born again”**




*Story* Finca Museum acquired a plot of just under three hectares in 2015, whose vines were planted in 1927. The abandoned vineyard was covered with weeds and it took two years of work to restore it. The locals couldn’t believe their eyes and the vineyard was named La Renacida, the reborn. The vineyard is located at an altitude of 798 meters above sea level. The wine is a so called “field blend”, consisting of the following red varieties: Tempranillo, Garnacha, Garnacha Tintorera, Garnacha Gris, Bobal and Mencía, and white Albillo Mayor and Verdejo. Alcohol fermentation has occurred only with the help of wild yeasts.

*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** Bright,ruby red colour

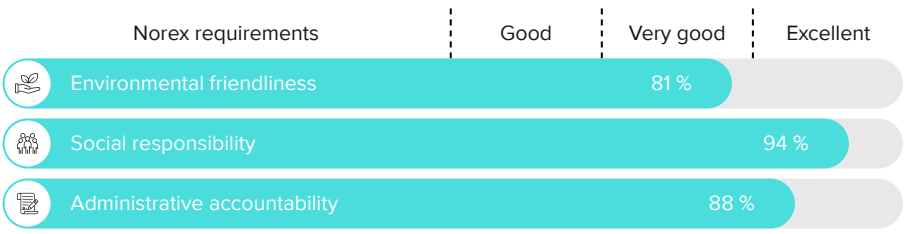
**AROMA** Cranberries, black cherries, fresh tobacco, red fruit, orange peel, blueberries, vanilla and cloves.

**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.

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| **WINE TYPE** | Red wines | **PACKAGE SIZE** | 6 bottle(s) |
| **GRAPES** | Tempranillo<br>Garnacha<br>Verdejo | **BOTTLE CLOSING** | Natural cork |
| | | **BOTTLE SIZE** | 0,75 l |
| | | **PRODUCT NUMBER** | 175048 |
| **MANUFACTURER** | Finca Museum | | |
| **ALCOHOL CONTENT** | 13% | | |

Norex Responsibility Indicator: Finca Museum




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