

SINGLE VINEYARD



ESTATE BOTTLED

ALLENDE

2015

MINGORTIZ



Founded in 1986 by Miguel Ángel de Gregorio in the hillside town of Briones, Finca Allende is located in an ancient 17th century manor, set in a medieval town square within the heart of Rioja Alta. Roughly translated as 'further,' Allende's philosophy is to go further towards creating the perfect Rioja. The majority of vines are plowed with mules and grapes are hand-harvested, triple-selected and manually punched-down before undergoing extensive underground aging in both barrel and bottle. Known for producing round wines with great body and structure, each bottle is hand-crafted by and contains the signature of Miguel Ángel de Gregorio. Considered to be Spain's first terroirist, Miguel Ángel's sincere dedication to natural farming and preserving the integrity of Rioja Alta are why he is one of Rioja's most celebrated winemakers and a mastermind when it comes to making world-class Tempranillo.

Vineyards and Winemaking

The vineyards of Finca Allende are planted near the village of Briones, about 2.5 hours north of Madrid and the same distance to the Atlantic Ocean as Bordeaux's famous Saint Émilion. The vines grown in Finca Allende's inimitable single vineyard named Mingortiz are located in a single, south-facing 4-hectare block that was planted in 1964 at an elevation of 1,700 feet. Head-pruned vines grow in Calcium-rich limestone and sandy-loam soils that are plowed by mule. Farmed organically and never irrigated, vines are planted incredibly close together, resulting in increased competition for nutrients. This unique vineyard site's proximity to the Atlantic Ocean and Sierra Cantabria mountain range provides the perfect combination for an ideal phenolic maturation: cold nights and warm days. When coupled with the region's lofty winds, perfect phytosanitary conditions are created at Mingortiz.

During harvest, grapes are handpicked and triple-selected, first cluster-by-cluster and then grape-by-grape, before a cold, whole berry prefermentary maceration takes place at 41°F for six days. After this time, alcoholic fermentation takes place using native yeasts at 82°F, over 14 days in large open-top oak tanks. Daily manual punch-downs and/or pump-overs are performed three times a day, for a total skin maceration of 20 days. The finished wine is then drained using gravity and pressed using a traditional vertical press. Malolactic fermentation is performed in barrel and the resulting wine is aged for 16 months in new French oak barrels during which time barrels are racked every 4 months. After oak aging, the wine is neither filtered nor fined before bottling, where it is sealed with TCA-free natural corks. After extensive bottle aging in an underground cellar the wine is then labeled and released.

Vintage Information

2015 began in Rioja Alta with a dry and temperate winter. Spring was sunny and warm, with abundant rain in both April and May that encouraged the onset of bud-break during the second week of April. June was warm and dry, with flowering taking place during the second week. The summer months were extraordinarily warm and thankfully vines continued to flourish due to the hydric reserves provided by the spring rains. Verasion began the first week of August and the warm and sunny weather continued through September and October, leading to a short vegetative cycle and healthy phenolic maturation. Harvest began on the September 26th with good quality grapes that contained fruity aromas and pronounced tannins.

Tasting Notes

This wine is an intense red color with violet hints. Powerful on the nose with balsamic and black forest fruit aromas combined with mineral notes. On the palate, the wine is silky with well-integrated tannins, smooth and voluminous, with a lengthy, soft finish.

VARIETAL: 100% Tempranillo

APPELLATION: DOCa Rioja

ALCOHOL: 15%

pH: 3.72 TA: 5.4 g/L

AGING: Fermented and aged in French oak barrels

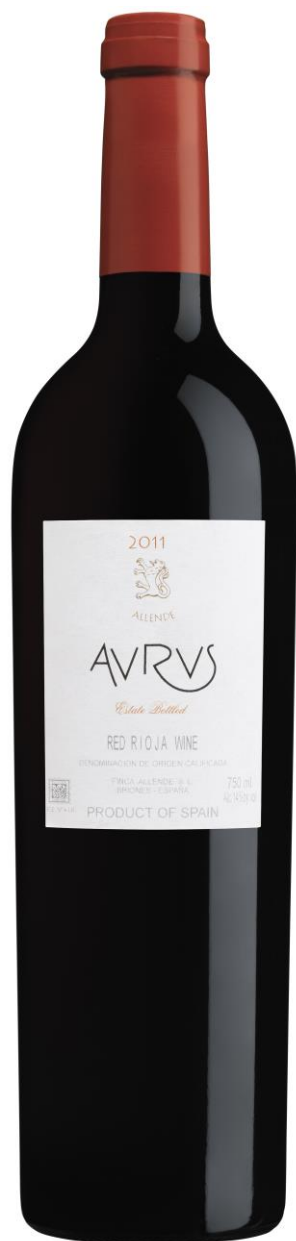
CASES IMPORTED: 400 6/750mL



ALLENDE

2015

AVRUS



VARIETAL: 85% Tempranillo,
15% Graciano

APPELLATION: DOCa Rioja

ALCOHOL: 15.20%

pH: 3.64 TA: 5.8 g/L

AGING: 24 months aged in French oak
barrels

CASES IMPORTED: 60

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Vineyards and Winemaking

The vineyards of Finca Allende are planted near the village of Briones, about 2.5 hours north of Madrid and the same distance to the Atlantic Ocean as Bordeaux's famous Saint Émilion. The pinnacle of Finca Allende's red wine portfolio is Aurus, which comes from the Latin word Aurum, referring to gold. To winemaker Miguel Angel, Aurus represents Allende's Golden Ratio and his constant drive to reach perfection. Harvested from small vineyard blocks, each over 60 years-old, Aurus comprises a unique Riojan blend of 85% Tempranillo and 15% Graciano. Head-pruned vineyards are organically grown, plowed by mule and planted in sandy-loam and clay-rich soils with abundant gravel and depth. During harvest, grapes are handpicked and triple-selected, first cluster-by-cluster and then grape-by-grape, before a cold, whole berry prefermentary maceration takes place at 41°F for six days. After this time, alcoholic fermentation takes place using native yeasts at 82°F, over 16 days in large open-top oak tanks. Daily manual punch-downs and/or pump-overs are performed three times a day, for a total skin maceration of 22 days. The finished wine is then drained using gravity and pressed using a traditional vertical press. Malolactic fermentation is performed in barrel and the resulting wine is aged for 24 months in new French oak barrels. The wine is neither filtered nor fined before bottling.

Vintage Information

2015 began in Rioja Alta with cooler and dry winter. A rainy and warm March replenished the region's rather scarce hydric reserves and sparked the onset of bud-break during the second week of April. Bud break was followed by a rapid and intense vegetative development of the vines, where flowering took place during the first week of June. A rather dry summer and early fall led to an early veraison and promoted the final stages of a healthy phenolic maturation. Harvest began on the September 27th in the absence of rain, with slightly lower temperatures.

Tasting Notes

Intense purple in color with powerful and elegant aromas on the nose, including berry compote, mineral notes, mint, sweet spice, mint, wild herbs, toffee and cocoa. On the palate, the wine offers great harmony and balance with ripe tannins and complex flavors of black fruit, raisin, licorice, coffee, ink and Mediterranean forest herbs. With well-balanced acidity and an interminable finish, this wine will age well in bottle.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

SINGLE VINEYARD



ESTATE BOTTLED

ALLENDE

2016

GAMINDE



VARIETAL: 100% Tempranillo

APPELLATION: DOCa Rioja

ALCOHOL: 14.35%

pH: 3.61 TA: 5.2 g/L

AGING: Fermented and aged in
French oak barrels

TOTAL PRODUCTION: 12,000 bottles

CASES IMPORTED: c. 200 9L cs.

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Vineyards and Winemaking

The vineyards of Finca Allende are planted near the village of Briones, about 2.5 hours north of Madrid and the same distance to the Atlantic Ocean as Bordeaux's famous Saint Émilion. The vines grown in Finca Allende's inimitable single vineyard named Gaminde are located in a single, south-facing 6-hectare block that was planted in 1942 at an elevation of 1,700 feet. Head-pruned vines grow in iron-rich, rocky and sandy-loam soils that are plowed by mule. Farmed organically and never irrigated, vines are planted incredibly close together, resulting in increased competition for nutrients. This unique vineyard site's proximity to the Atlantic Ocean and Sierra Cantabria mountain range provides the perfect combination for an ideal phenolic maturation: cold nights and warm days. When coupled with the region's lofty winds, perfect phytosanitary conditions are created at Gaminde.

During harvest, grapes are handpicked and triple-selected, first cluster-by-cluster and then grape-by-grape, before a cold, whole berry prefermentary maceration takes place at 41°F for six days. After this time, alcoholic fermentation takes place using native yeasts at 82°F, over 14 days in large open-top oak tanks. Daily manual punch-downs and/or pump-overs are performed three times a day, for a total skin maceration of 20 days. The finished wine is then drained using gravity and pressed using a traditional vertical press. Malolactic fermentation is performed in barrel and the resulting wine is aged for 16 months in new French oak barrels during which time barrels are racked every 4 months. After oak aging, the wine is neither filtered nor fined before bottling.

Vintage Information

The 2016 vintage began with a mild and rainy winter that provided important hydric reserves for the remainder of the growing season and encouraged the onset of bud-break during the second week of April. Spring was sunny and warm, with scant rain in April and May. June was also warm and dry, with flowering taking place during the second week of the month. Summer was extraordinarily warm, prompting veraison to begin during the first week of August. Warm and sunny weather continued through September and October, except for some heavy rain that fell during the first half of September. An extended vegetative cycle and healthy phenolic maturation were achieved through these optimal conditions and harvest began on October 10th with sunny, cool weather. In general, 2016 may be known as a high-quality, elegant vintage in Rioja Alta that produced wines with exceptional fruit-forward aromas, well-balanced acidity and pronounced tannins.

Tasting Notes

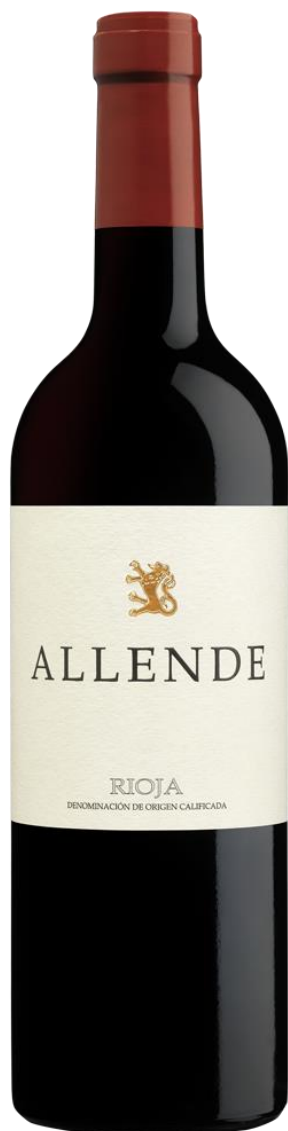
Intense burgundy in color with a purple rim, this wine showcases powerful aromas of Mediterranean forest herbs, hints of balsamic and red forest berries intertwined with undertones of fresh ink. On the palate, the wine has balanced tannins, is intense and voluminous with a long, memorable finish.



ALLENDE

2016

RIOJA



VARIETAL: 100% Tempranillo

APPELLATION: DOCa Rioja

ALCOHOL: 14.40%

PH: 3.69 TA: 5.2 g/L

AGING: 14 months aged in French oak barrels

TOTAL PRODUCTION: 250,000 bottles

CASES IMPORTED: 2,160 6/750mL.

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Vineyards and Winemaking

Located about 2.5 hours north of Madrid and the same distance to the Atlantic Ocean as Bordeaux's famous Saint Émilion, the vines that go into the 2015 Finca Allende Tempranillo are planted around the village of Briones at an average elevation of 1,900 feet. Planted in deep iron and calcium-rich soils the majority of Finca Allende's vines are head-pruned and span up to 70 years old. Briones' proximity to the Atlantic Ocean and nearby Sierra Cantabria mountain range provides the perfect combination for an ideal phenolic maturation: cold nights, warm days and four distinct seasons that cater to an ideal life cycle of the vine. Vineyards are estate-grown, organically fertilized, treated sustainably and often plowed by mules.

During harvest, whole bunches of grapes are transported to the winery and triple selected before a whole berry, cold, prefermentary maceration takes place at 41°F for six days. After this time, temperature-controlled alcoholic fermentation occurs with native yeasts at 82°F, over 10 days. Daily manual punch-downs and/or pump-overs take place three times a day, for a total skin maceration of 16 days. The finished wine is drained from tanks using gravity and then pressed using a traditional vertical press. Malolactic fermentations are performed in stainless steel tanks and the resulting wine is aged for 14 months in Bordelese French oak barrels, which are raked every 4 months. After aging, the wine is bottled without filtration or clarification.

Vintage Information

2016 began in Rioja Alta with a moderate and wet winter that lasted through spring and prompted bud-break during the second week of April. Late spring continued to be warm and sunny with light rain while early summer was also warm and dry, with flowering taking place during the second week of June and veraison during the first week of August. Warm and sunny weather continued through August with a heavy rainfall in September. Thankfully vines continued to flourish due to an excellent phytosanitary condition and the fresh winds from the north. A healthy phenolic maturation led to good quality grapes during harvest, which began on the 10th of October. A vintage known for exceptional dark-fruit aromas, great acidity and pronounced tannins, the 2016 Allende Red is ready to drink now or age another 10 years in bottle.

Tasting Notes

Intense cherry color with purple edges; this wine contains powerful fruit aromas of blackberry, cranberry and other forest fruits, coupled with perfectly integrated notes of oak, cedar and tobacco. On the palate this wine is serious but lively, with great balance that combines fresh fruit and elegant structure, to ensure excellent ageing potential.



SINGLE VINEYARD

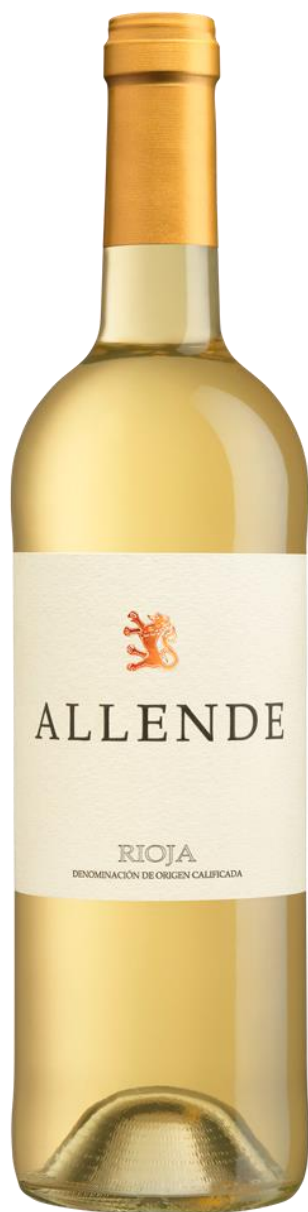


ESTATE BOTTLED

ALLENDE

2019

White Wine



Founded in 1986 by Miguel Ángel de Gregorio in the hillside town of Briones, Finca Allende is located in an ancient 17th century manor, set in a medieval town square within the heart of Rioja Alta. Roughly translated as 'further,' Allende's philosophy is to go further towards creating the perfect Rioja. The majority of vines are plowed with mules and grapes are hand-harvested, triple-selected and manually punched-down before undergoing extensive underground aging in both barrel and bottle. Known for producing round wines with great body and structure, each bottle is hand-crafted by and contains the signature of Miguel Ángel de Gregorio. Considered to be Spain's first terroirist, Miguel Ángel's sincere dedication to natural farming and preserving the integrity of Rioja Alta are why he is one of Rioja's most celebrated winemakers and a mastermind when it comes to making world-class Tempranillo.

Vineyards and Winemaking

Located about 2.5 hours north of Madrid and the same distance to the Atlantic Ocean as Bordeaux's famous Saint Émilion, vines that go into making Finca Allende's flagship white wine are planted around the village of Briones at an average elevation of 1,900 feet. Briones' proximity to the Atlantic Ocean and nearby Sierra Cantabria mountain range provides the perfect combination for an ideal phenolic maturation: cold nights, warm days and four distinct seasons that cater to an ideal life cycle of the vine.

Vineyards are estate-grown, organically fertilized, treated sustainably and often plowed by mules. Planted in deep, iron and calcium-rich soils, the majority of Finca Allende's estate-owned vines are head-pruned and span up to 70 years-old. Interestingly, old-vine Viura is interplanted with a few ancient vines of Malvasia, making this a unique blend in a region where monovarietal wines dominate.

During harvest, Finca Allende's white grape bunches are transported to the winery and triple selected before being softly pressed using a traditional vertical press. Free run juice is statically racked over 48 hours, after which time the wine is fermented using native yeasts at 68°F, over 28 days. Malolactic fermentation is performed in barrel and the resulting wine is aged for 14 months in French oak barrels. During the first seven months, the wine is aged sur lees with twice weekly stirring and after racking, the wine is aged an additional 7 months without lees. After the completion of barrel aging, the wine is lightly filtered, left unfinned and sealed with TCA-free natural corks. Before release, the wine is aged extensively in bottle in underground cages.

Vintage Information

The 2019 vintage in Rioja Alta began with a mild and slightly rainy winter. Temperatures dropped significantly during February, leading into a rainy April that prompted an early bud-break and heavy vegetative growth. The month of May was cool and wet, while June was dry and warm. Flowering occurred during the third week of June, with a lower rate of fruit due to the dry summer. Veraison began during the first week of August. As temperatures dropped, it maintained a mild September and October. In winemaker Miguel Ángel de Gregorio's words, "warm days and cold nights produced a spectacular level of phenolic maturity allowing for wonderfully balanced acidity." Harvest began on the 23rd of October, resulting in healthy grape clusters with great aromatic potential.

Tasting Notes

This traditional white Riojan wine is a beautiful translucent golden color that opens with an elegant, subtle nose of citrus fruits with grapefruit, white peaches, Green Gage plum and balsamic notes. The wine's plush mouthfeel has a great lightness and is well-balanced with a well-integrated acidity.

VARIETAL: 95% Viura, 5% Malvasia

APPELLATION: DOCa Rioja

ALCOHOL: 14.0%

pH: 3.15 TA: 6.4 g/L

AGING: 14 months Fermented and aged in French oak barrels

TOTAL PRODUCTION: 32,000 bottles

CASES IMPORTED: 1,000 9L cs.

FINCA NUEVA

Miguel Ángel de Gregorio

RIOJA DENOMINACIÓN DE
ORIGEN CALIFICADA

CRianza . 18



VARIETAL: 100% Tempranillo

APPELLATION: DOCa Rioja

ALCOHOL: 14.00%

PH: 3.64 **TA:** 5.0 g/L

AGING: Aged in French and American oak barrels

TOTAL PRODUCTION: 250,000 bottles

CASES IMPORTED: 6,000 9L cs.

Founded in 2004 by famed winemaker Miguel Ángel de Gregorio in the heart of Rioja Alta, Finca Nueva leads the new wave of Riojan wines that adhere to Rioja's traditional aging and classification system, but are more fresh, fun and enjoyable on the palate than their conventional 'old-world' Riojan counterparts. Wines are made solely from varieties indigenous to Rioja, a region known as one of Spain's oldest and most famous grape growing regions. Vines are planted in close proximity to the banks of the Ebro River, farmed sustainably and harvested by hand. The region's diverse terroir and varying elevations provide complex, consumer-friendly wines that are produced by famed vintner Miguel Ángel de Gregorio, one of Europe's most celebrated winemakers, who routinely garners high honors for the wines he makes at his newest estate, or "Finca Nueva".

VINEYARDS AND WINEMAKING

Located 2.5 hours north of Madrid near the village of Navarrete in Rioja Alta, the vines that go into making Finca Nueva's Crianza are on average 35 years old and strategically planted in a north-northeast-facing direction. Containing a climate that is influenced by the nearby Atlantic Ocean, Rioja Alta is known for prolonged periods of maturation, creating ideal growing conditions for Tempranillo, an early-ripening varietal. Comprising of 50% estate-grown fruit, the vines are either trellised or head-pruned and always planted close together, increasing nutrient competition. Rioja Alta's unique terroir comprises a mixture of chalky, calcium-rich and ferrous-clay, to rocky and alluvial soils. The 39 acres of vineyards controlled by Miguel Ángel de Gregorio for production at Finca Nueva, are organically fertilized and farmed sustainably.

During harvest, clusters are hand-picked and manually sorted. Grapes are destemmed and left uncrushed before being placed in stainless steel tanks for a cold, prefermentary maceration at 41°F, over 6 days. After this time, fermentation with native yeasts occurs in stainless steel tanks at 82°F, over 10 days. Daily manual pump-overs take place three times a day, for a total skin maceration of 16 days. The finished wine is drained from tank using gravity and then pressed using a traditional vertical press. Malolactic fermentation is performed in tank and the resulting wine is aged for 12 months in French and American oak barrels, which are racked every 4 months. After oak aging, the wine is left unfiltered before it is aged extensively in bottle in underground metal cages.

VINTAGE INFORMATION

The 2018 vintage began with a mild and slightly rainy winter. As temperatures dropped, heavy snow and rain followed. The accumulated water in the winter season created sufficient water reserves for the vines. Due to cooler temperatures in the spring, bud break started the third week of April with plenty of vegetative growth. Flowering began in the third week of June, but the fruit yield was lower than average. July was very warm and rainy, and veraison started in the third week of August until early September. The maturation was satisfactory during the first half of September, and then abundant rainfalls proceeded the remainder of the month. The crisp October nights allowed the grapes to reach desired phenolic and aromatic maturity. Harvest began on October 15th with mild and dry weather conditions.

TASTING NOTES

Bright red cherry in color with pronounced aromas of cassis and ripe red fruit. On the palate, this wine is clean, complex and elegant. Well-balanced with vibrant acidity, the 2018 Crianza from Finca Nueva contains perfectly integrated tannins and an agreeable finish.



FINCA NUEVA

by Miguel Ángel de Gregorio

RIOJA DENOMINACIÓN DE
ORIGEN CALIFICADA

FERMENTADO BARRICA.20



VARIETAL: 100% Viura

APPELLATION: DOCa Rioja

ALCOHOL: 13,45%

PH: 3,24 **TA:** 5.8 g/L

AGING: Aged in French oak barrels

TOTAL PRODUCTION: 250,000 bottles

CASES IMPORTED: c. 560 9L cs.

Founded in 2004 by famed winemaker Miguel Ángel de Gregorio in the heart of Rioja Alta, Finca Nueva leads the new wave of Riojan wines that adhere to Rioja's traditional aging and classification system, but are more fresh, fun and enjoyable on the palate than their conventional 'old-world' Riojan counterparts. Wines are made solely from varieties indigenous to Rioja, a region known as one of Spain's oldest and most famous grape growing regions. Vines are planted in close proximity to the banks of the Ebro River, farmed sustainably and harvested by hand. The region's diverse terroir and varying elevations provide complex, consumer-friendly wines that are produced by famed vintner Miguel Angel de Gregorio, one of Europe's most celebrated winemakers, who routinely garners high honors for the wines he makes at his newest estate, or "Finca Nueva".

VINEYARDS AND WINEMAKING

Located 2.5 hours north of Madrid near the village of Navarrete in Rioja Alta, the vines that go into making Finca Nueva's barrel fermented white are on average 35 years old and strategically planted in a north-northeast-facing direction. Containing a climate that is influenced by the nearby Atlantic Ocean, Rioja Alta is known for prolonged periods of maturation, creating ideal growing conditions. Comprising of 50% estate-grown fruit, the vines that provide fruit for Finca Nueva's red and white wines are either trellised or head-pruned and always planted close together, increasing nutrient competition. Rioja Alta's unique terroir comprises a mixture of chalky, calcium-rich and ferrous-clay, to rocky and alluvial soils. The 39 acres of vineyards controlled by Miguel Ángel de Gregorio for production at Finca Nueva, are organically fertilized and farmed sustainably.

During harvest, clusters are hand-picked and manually sorted. Grapes are destemmed and pressed in a vertical basket press, where the free-run juice is statically racked over 48 hours. The wine is then fermented in French oak barrels with native yeasts at 32°F, over 25 days. Upon completion of alcoholic fermentation, the wine is aged for an additional four months in barrel with a regular stirring of the lees. The finished wine is bottled after a soft filtration, without being clarified and aged for an additional 4-6 months in bottle before release.

VINTAGE INFORMATION

The 2020 vintage began with a mild and slightly rainy winter. Temperatures dropped significantly during the month of February, giving way to an extremely rainy April that prompted an early bud-break and expansive vegetative growth. May was cool and rainy, while June was dry and warm. Flowering started the third week of June. Veraison began the first week of August, and a slight temperature drop led to mild conditions throughout September and October. Warm days and cool nights produced a spectacular level of phenolic maturity to create balanced acidity. Harvest began on September 22nd, resulting in healthy clusters with great aromatic potential.

TASTING NOTES

Yellow golden color with green hues. Powerful and creamy aromas of exotic fruit such as pineapple and passion fruit, with nuances of toasted custard. At once soft and powerful, Finca Nueva's 2020 Barrel Fermented Viura is voluminous on the palate and culminates in a pleasant, slightly creamy finish.



FINCA NUEVA

by Miguel Ángel De Gregorio

RIOJA DENOMINACIÓN DE
ORIGEN CALIFICADA

ROSADO.21



VARIETAL: 60% Tempranillo,
40% Garnacha

APPELLATION: DOCa Rioja

ALCOHOL: 13.3%

TA: 5.4 g/L

CASES IMPORTED: 780 12/750mL

Founded in 2004 by famed winemaker Miguel Ángel de Gregorio in the heart of Rioja Alta, Finca Nueva leads the new wave of Riojan wines that adhere to Rioja's traditional aging and classification system, but are more fresh, fun and enjoyable on the palate than their conventional 'old-world' Riojan counterparts. Wines are made solely from varieties indigenous to Rioja, a region known as one of Spain's oldest and most famous grape growing appellations. Vines are planted along the rolling hills of the Ebro River Valley, farmed sustainably and harvested by hand. The diverse terroir and varying elevations of the vineyards provides complex, consumer-friendly wines. Miguel Ángel is one of Europe's most celebrated winemakers, garnering high honors for wines produced at his newest winery, or "Finca Nueva".

VINEYARDS AND WINEMAKING

Located 2.5 hours north of Madrid near the village of Navarrete in Rioja Alta, the vines that go into making Finca Nueva's Rosado are on average 35 years old and strategically planted in a north-northeast-facing direction. Influenced by the nearby Atlantic Ocean, Rioja Alta is known for prolonged periods of maturation, creating ideal growing conditions for Tempranillo, an early-ripening varietal. Finca Nueva's red and white wines are either trellised or head-pruned and always planted close together, increasing nutrient competition. Rioja Alta's unique terroir comprises a mixture of chalky, calcium-rich and ferrous-clay, to rocky and alluvial soils. The 39 acres of vineyards controlled by Miguel Ángel are often organically fertilized and farmed sustainably.

During harvest, clusters are usually hand-picked and manually sorted. Grapes are destemmed and upon arrival at the winery, grape clusters are lightly crushed and gently pressed using a vertical basket press. Static free run of the juice occurs over 48 hours, and the juice is then fermented in stainless steel tanks during 20 days at a temperature of 61°F.

VINTAGE INFORMATION

The 2021 vintage began with a soft winter. Temperatures dropped significantly during February, The month of May was cool, with very light rain. June was dry, with a few surprising hailstorms that did not seriously affect flowering, which began during the third week of the month. Fruit set was normal and veraison took place during the second week of August. The ambient temperature remained mild throughout September, with a few occasional storms. In general, 2021 was considered to be a cool vintage with a very balanced maturation that produced grapes with a good phenolic maturity and excellent color extraction. Harvest took place on sunny days and cold nights, resulting in wines that have well-integrated tannins & great aromatic expressiveness.

TASTING NOTES

Bright and brilliant and light strawberry in color. Miguel Ángel describes this wine as being 'fragrant and honest', true to its unique blend. On the nose, this wine contains prevalent red-fruit aromas of strawberry, cherry, red currant and raspberry. 'Fresh, fruit-forward, fine and balanced,' this is 'cheerful' style of rosé combines the aromatic expressiveness of a warm vintage with the elegance and well-balanced acidity of a cold vintage.