

Finca El Rincón de CLUNIA



ORIGIN

A 2.02 hectare plot planted at 970 meters above the sea level in sandy clay loam soils. The surface profile presents a 1.5 meter rocky layer of limestone with particles of sandy clay soil through which the roots must dig deep in search of the profile of the more sandy and clayey layer. This type of soil limits production and the vegetative growth in a natural way yet, the plant is able to retain water and nutrients efficiently. It gives the particular qualities of the terroir, donating a unique mineral character to the wines, a good concentration and excellent ripeness of the fruit.

This special place is also marked by extreme weather conditions with very cold and long winters are very hot summers during the day. The ripeness period profits from a dramatic temperature drop between day and night, plenty of sunlight and lack of rain.

GRAPE VARIETY

100% Tempranillo

WINEMAKING

The grapes go through a three-step selection: On the vineyard during hand harvest; during the selection of the best bunches; and on the vibrating table during the selection of the best berries and elimination of all green parts. Prior to fermentation, the grapes are stored in a cold chamber at semi-freezing temperature in order to break down the skin cells and improve color and aroma extraction during maceration and fermentation. Pre-fermentative maceration at 4°C for 2 days and alcoholic fermentation in stainless-steel tanks with natural selected yeasts (*Saccharomyces cerevisiae* galactose - (ex-bayanus)), between 7 to 10 days and post-fermentative maceration for 13 days. A total 21 day winemaking period. Malolactic fermentation takes place in barrels with bâtonnage on its lees.

AGEING

18 months ageing in French oak barrels, especially selected to add complexity to the wine while respecting the aromas and flavors of the grape variety.

TASTING NOTES

COLOUR

Deep red Burlat cherry colour.

BOUQUET

The impressive array of aromas of red and black fruit, such as currants, nectarines, blackberries and cassis, perfectly intertwined with spice nuances, cocoa, supple toast notes, cream and cinnamon, make up for an exquisite bouquet.

MOUTHFEEL

The warm palate once again reflects the intensity of the fruit flavours. It has a great concentration and finesse which, together with the sweet tannins, results in a long and pleasant finale on the palate. An extremely complex and elegant wine.

