

# TINTILLA DE ROTA 2012

## HARVEST

2012 saw scarce rainfall, nearly half compared to the previous year which saw 742 l/m<sup>2</sup>. In Spring there were periods of high temperatures, however July was mild with the heat only arriving the first two weeks of August. The quality of the grape was very good as were the musts obtained. The monitoring of the maturation began on 30th July until the harvest of each variety. The harvest took place mid September and was carried out by hand with selection of the best bunches in the vineyard.

## VINEYARD FEATURES

The estate of Finca Moncloa is situated on relatively high land between Arcos de la Frontera and San José del Valle, 1 km from the Guadalquivir reservoir and is protected by the Sierra Valleja. The altitude (135m above sea level) and the slopes of the vineyards allow for year long exposure to the sunshine which produces grapes with intense concentration and aroma and the tannins needed for ageing. Finca Moncloa enjoys a Mediterranean climate with good variation between day and night temperatures. A weather station is situated in the vineyard to control evapotranspiration. The soil is made up of 45-50% clay, 25-30% lime and 25% sand with an active chalk content of 21% which is very similar to the Albariza soil found in Jerez. In Finca Moncloa 3 hectares are planted with Tintilla de Rota, a variety native to the Cadiz region.

## WINEMAKING

The wine is elaborated following the traditional method used by González Byass in the 19th century. The grape is left to overmature on the vine and then dry in the sun (a process called soleo) once picked for a few days until it reaches the sugar levels necessary, more than 20° Be. After destocking and crushing the grapes are macerated and then fermented for a few days before pressing until they reach 4 or 5 % alcohol. The resulting must is then fortified to 15% alcohol. Following a few months of rest in stainless steel deposits the wine is aged for 18 months in French oak barrels before bottling.

## WINEMAKER'S NOTES

Finca Moncloa Tintilla de Rota is a naturally sweet wine which surprises due to its dark red colour and notes of mature cherry and violets. Also its intense aroma of mature red fruits, spices and touches of the French oak. On the mouth it is smooth, silky and persistent with flavours of red fruits, honey, coffee and wood, making this wine ideal for desserts.

## SERVING AND PAIRING

Ideal with blue cheeses, chocolate desserts and dates with a reduction of sweet spices such as cinnamon.



- ✂ **Vintage:** 2012
- ✂ **Denomination of Origin:** Vino de la Tierra de Cádiz.
- ✂ **Grape Variety:** 100% Tintilla de Rota.
- ✂ **Ageing:** 18 months in French oak barrels.
- ✂ **Alcohol:** 15 % Vol
- ✂ **PH:** 3.54
- ✂ **Total Acidity:** 3.9 g/l (tartaric acid)
- ✂ **Volatile Acidity:** 0.44 g/l (acetic acid)
- ✂ **Residual Sugars:** 300 g/l

## CONTACT:

interna@gonzalezbyass.es  
+34 956 357 000

📍 @fincamoncloa 📱 FincaMoncloa

*González Byass*  
Desde 1835  
Familia de Vino