

FINCA HISPANA

**Wines made with passion,
For people who are passionate about wine.**



Finca Hispana Monastrell Cuvée, 2012 DO Jumilla

Type of Wine: Red Wine

Appellation of Origin: DO Jumilla

Winery: Bodegas San Isidro, Jumilla

Varietal: 100% Monastrell. Vines 80-100 years old.

Terrain: Jumilla in the southeast corner of Spain is arid, very hot and characterized by the poor quality of the soil. The vines are planted far apart, to allow the roots to search for as much moisture as possible. Yields are extremely low; average rainfall is well below 10 inches per year, less than in most deserts!

Harvest: Hand picked in 14kg baskets, and selected twice: initially in the vineyard, with a second selection on receipt at the winery.

Ageing: 9 months in French and American oak.

Bottling: Bottled on the property.

Serving Temperature: Between 61° and 65° F

Alcohol Content: 14%

About the producer:

José Floreal Jimenez Joullie, was born at the outset of the Spanish civil war. Unable to attend school because of the conflict, Floreal supported his family by taking care of the vineyard where--70 years later--he still goes to work every day. Monastrell, a thick-skinned varietal, that flourishes in this region, is well adapted to the harsh, desert-like conditions of southeastern Spain.

Tasting Notes:

Color: Deep dark burgundy, with lively highlights.

Nose: Deep mature jams, rich and ripe dark fruit. Light aromas of new oak, spicy tones and a touch of toast.

Palate: Match this red wine with big, bold flavorful meals: steak, lamb, and all types of wild game. Perfect for anything prepared on the barbecue!

Format: 750ml (case of 12 bottles)

Ratings:

87 points

Wine Enthusiast, May 2015

"Briary plum and cherry cough-drop aromas give way to a crisp, fairly full palate with chewy tannins. Plum and peppery spice flavors are kept simple, while this finishes with some dark-berry character and a touch of bitterness." M.S. (5/1/2015)