



FINCA MUSEUM

LA RENACIDA

*An estate wine from 1928.
The ultimate expression of Cigales'
traditional wines*

2024 VINTAGE

The 2024 vintage was preceded by a rainy winter and a spring marked by frosts that affected various areas of Cigales. Harvesting began on 12 September, and this year's grapes demonstrated enhanced acidity and balance, yielding higher quantities of fresh produce. The wines exhibited good acidity levels, contributing to greater freshness and more intense, complex aromas.

GRAPE VARIETIES

Tempranillo

VINEYARD

'La Renacida' is a 2.94-hectare vineyard that was planted in 1928. It is situated at an altitude of 798 metres above sea level. As was customary in the past, the vineyard contains both white varieties, notably Albillo Mayor and Verdejo, and red varieties (80%), primarily Tempranillo, followed by other varieties such as Garnacha and Mencía.

The 2024 vintage marks the first year that 'La Renacida' has been registered as an organic vineyard, following a three-year conversion process. This means that no synthetic chemicals have been used in its cultivation.




VINIFICATION

The grapes are harvested by hand into 250 kg crates and sorted on a sorting table to select the finest berries. The entire plot is vinified, with all varieties fermenting together to capture the vineyard's unique character and maximise the freshness provided by the white grapes.

Alcoholic fermentation is carried out with minimal pumping over and at temperatures below 23°C, aiming for low extraction from grapes that have been destemmed but not crushed.

Malolactic fermentation and subsequent ageing on the lees then takes place for 12 months in French oak *foudres*.

TASTING NOTES

-  Cherry red in colour, with low intensity.
-  Intense, complex and delicate. Notes of red berries, flowers and orange peel stand out. On the palate, hints of the terroir (damp earth and chalk) emerge.
-  Full-bodied yet lively, with plenty of freshness and good acidity. Well-rounded, subtle and delicate, with low tannic intensity. The finish brings back notes of red berries and minerals.



ALCOHOL

13.5%

SERVING TEMPERATURE

16°C - 18°C

FOOD PAIRING

An ideal wine to enjoy on its own or with a cheese platter. Thanks to its acidity, it is also perfect for cutting through rich meats.



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