



FINCA MUSEUM

MUSEUM RESERVA

Silky, complex and elegant. A Reserva that will surprise you

2021 VINTAGE

Rated "Excellent" by the Cigales Designation of Origin. Characterised by a very warm, dry climate. Average temperatures were 0.5 °C above the annual average, and average rainfall was below normal. The year began with a cold January, but February and spring were warm, with average temperatures above the seasonal mean and low rainfall, though sufficient to aid budbreak. It had a very warm, dry summer that was longer than usual. The vineyard coped well, resulting in grapes with great concentration. The 2021 vintage produced wines of exceptional quality, offering good varietal expression, acidity and structure.

GRAPE VARIETIES

Tempranillo


VINEYARD


This wine is made from grapes grown on old vines situated on soils containing a 50 cm layer of pebbles, with a clay-limestone subsoil beneath. Our vines are located at the highest point of the Pisuerga Valley, at an altitude of 800 metres. Yields range from 2,000 to 4,000 kg/ha. We practise short pruning and organic vineyard management. In short, we continue the viticultural traditions of our ancestors.


VINIFICATION

The grapes ferment at 25°C in 15,000-litre stainless steel vats. Temperature checks, analyses and pumping over are carried out daily alongside tastings until devatting, which takes place after 21 days to maximise the extraction of flavour and colour. The wine is then aged for 14 months in French oak barrels to give it exceptional complexity, roundness and balance. After bottling, the wine is aged in our cellars for a further 22 months.

TASTING NOTES

 Ruby red in colour with hints of dark crimson and a purple rim. Full-bodied with dense, deep-coloured tears.

 It boasts a subtle bouquet with hints of toasted nuts, liquorice and tobacco. The mineral nuances characteristic of our terroir blend perfectly with the black fruit of our Tempranillo grapes.

 Delicate, subtle and elegant on the palate. It has a full-bodied texture, with rounded tannins that give it a creamy quality. The finish is very long, with hints of toasted hazelnut and exotic woods.



ALCOHOL

14.5%

SERVING TEMPERATURE

16°C - 18°C

FOOD PAIRING

A fine accompaniment to any meal, particularly white and red meats, veal and game.



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