FINCA MUSEUM

NUMERUS CLAUSUS

A limited edition produced only in exceptional vintages



2020 VINTAGE

The winter was officially rated as 'excellent' by the CRDO Cigales. It was very harsh and brought heavy rainfall, which helped to replenish the water reserves in the soil of our vineyards.
The milder-than-usual spring, in terms of both rainfall and temperatures, allowed for a slow but steady budbreak, eliminating the risk of frost and enabling proper vegetative growth.
Moderate rainfall in June and a sunny but cool summer prolonged the growing season. Consequently, the grapes reached the ideal stage for harvesting, producing intense, aromatic and fruity musts with adequate acidity and a balanced flavour.

GRAPE VARIETIES

Tempranillo

VINEYARD

It is produced from a meticulous selection of grapes sourced from over 80-year-old vineyards. The vines are situated on stony soils in the upper reaches of the Pisuerga riverbank. The grapes are perfectly exposed to the sun and harvested by hand at their peak ripeness. They are monitored from harvest through to the sorting table and vinified in small tanks at a controlled temperature of 25ºC for 25 days.

VINIFICATION

After being harvested by hand into 250 kg crates and sorted on a sorting table, the grapes were destemmed and transferred to small stainless steel vats. Fermentation took place at 25ºC. Through temperature control, analysis, pumping over and daily tasting, the decision was made to rack the wine after 25 days to achieve maximum extraction of flavour and colour, followed by malolactic fermentation in barrels. The wine is aged for 16 months in new French oak barrels, and subsequently for a further 16 months in French oak *foudres*, before being bottled.

TASTING NOTES

A brilliant, deep dark garnet colour with ruby highlights.

Aromas of ripe, concentrated fruit with an excellent intensity of mineral (graphite and slate), balsamic (eucalyptus and pine) and spicy (clove and cinnamon) notes. Hints of blackberry and blueberry jam are enveloped in creamy oak, with hints of hazelnut and toffee.

On the palate, it is concentrated and rich in the mid-palate. It is dense, sweet and well-balanced, with fine tannins, and has a very long, expressive finish that clearly reflects the character of the terroir.

ALCOHOL	SERVING TEMPERATURE
14.5%	16ºC - 18ºC

FOOD PAIRING

It pairs perfectly with traditional dishes, all kinds of meat and exotic, spicy food.