



FINCA MUSEUM

NUMERUS CLAUSUS

A limited edition produced only in exceptional vintages

2022 VINTAGE

The 2022 harvest followed the hottest summer in 50 years and a severe drought. Winter was not particularly harsh, and the rains were late and not very heavy. Given the circumstances of the harvest, the Cigales vineyard performed better than expected; viticultural work has been very important. The vineyard's health has remained excellent, as the lack of rain has favoured this aspect. The red wines show great ageing potential.

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 25°C 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 25°C. 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.
- 👃 A range of exotic, balsamic aromas (fennel) with a citrus undertone.
- 👄 Fresh, well-balanced, smooth and long-lasting. Notes of citrus and white fruit stand out, accompanied by a subtle floral undertone.



ALCOHOL

14.5%

SERVING TEMPERATURE

16°C - 18°C

FOOD PAIRING

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



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