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 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.