

**FINCA
MÓNICA**



FINCA MÓNICA DOCa LA RIOJA

Fruit driven intense Rioja Tempranillo with a capital T

- Pure, fruity style as made exclusively with old vines of at least 30 years old
- Contemporary yet typical.
- Easy-to-drink but with plenty of substance.





THE WINES

Tempranillo

- 100% Tempranillo.
3 months in American oak.
- Deep red colour with violet hues.
- Ripe fruit with elegant oak character.
- Smooth and tasty wine, sweet tannins and a long finish.

AWARDS

2015 Gold Medal at Berliner

Wine Trophy 2016



Crianza

- 100% Tempranillo.
- 14 months in American oak.
- Intense cherry-red colour .
- Complex aromas of blackberries and herbs with hints of spicy coconut and liquorice.
- Fresh and fruity with noticeable texture, with a long finish.

AWARDS

2013 Commended at IWC 2016; 2012

was Gold Medal at Berliner, Mundus

Vini and Asia Wein Trophy Silver

Medal at IWC 2015 and Brussels 2015

Bronze Medal at Decanter 2016



REGION AND WINERY

- Produced at Riojan winery, Burgo Viejo, run by six families of grape growers, making award-winning wines, globally renowned.
- Passionate and well-coordinated team focusing on quality, innovation and attention to detail.
- Vineyards spread across the municipality of Alfaro in La Rioja on the fertile banks of Ebro valley at the foot of the Yerga Mountain – an area offering a huge diversity of soil and microclimates, supporting a wide range of different grape varieties. Vines of over 30 years old and with a cellar boasting more than 900 barrels of American and French oak.
- Excellent winemaker with in-depth local knowledge and New World winemaking experience.





