

# Finca Museum

## La Renacida

### Varietals:

35% Tempranillo, 20% Albillo Mayor, 20% Garnacha, 15% Verdejo,  
5% Garnacha Blanca, 3% Bobal and 2% Mencia

### Tasting Notes:

Cherry red and low depth of colour. Intense, complex and delicate. Red fruits, floral notes and notes of orange peel stand out. On a second level, soil traits appear (damp earth and chalk). Ample but agile, with a lot of freshness and good acidity. Round, subtle and delicate, with low tannic intensity. In the aftertaste the notes of red fruits and minerals return.

### Vineyards:

Region:	DO Cigales
Vineyard Name:	La Renacida
Vineyard Size:	3.9 Hectares
Soil Composition:	Sandy loam soil
Elevation:	800m
Training Method:	Vessel
Exposure:	North
Year Planted:	1927
Planting Density:	3,500 vines per hectare

### Winemaking:

Harvest:	Manually harvested mid-September
Fermentation:	Fermentation in stainless steel vessel - ageing in large French Oak barrels
Malolactic Fermentation:	Yes

### Aging:

Vessel:	French Oak Boutes
Cooperage:	French Oak Boutes
Duration:	12 months minimum
Bottle Aging Duration:	12 months minimum
Ageing Potential:	Up to 10 Years

### Food Pairing:

An ideal wine to drink on its own, with a cheese plate or fatty meats.

### Technical Data:

Alcohol:	14%
Acidity:	4.6 grams/liter
Residual Sugar:	1.8 grams/liter
pH:	3.6



OPICI WINES & SPIRITS  
25 De BOER DRIVE GLEN ROCK, NJ  
201.689.3256

[WWW.OPICIWINESANDSPIRITS.COM](http://WWW.OPICIWINESANDSPIRITS.COM)



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