

Finca Museum

Museum Reserva

Varietals:

90% Tempranillo (Tinta del País), 10% Syrah

Tasting Notes:

Ruby color with dark garnet glints and purple rim. High cherry-colored robe with a violet rim. A delicate perfume of toasted character, liquorice and tobacco stands out. The typical mineral nuances of our terroir appear, which blend perfectly with the black fruit of our Tinta del País variety. Delicate, subtle and elegant on the palate. It is full-bodied on the palate, with round tannins that give it volume and creaminess. Very long aftertaste, with hints of toasted hazelnut and exotic wood.

Vineyards:

Region:	DO Cigales
Vineyard Name:	Miraflores and Others
Vineyard Size:	60 Hectares
Soil Composition:	Sandy loam soil
Elevation:	800m
Training Method:	Trellis
Exposure:	North
Year Planted:	1999
Planting Density:	3,500 vines per hectare

Winemaking:

Harvest:	Machine and Manually harvested late September
Fermentation:	Fermentation in stainless steel vessel - ageing in small French Oak barrels for 18 months
Malolactic Fermentation:	Yes

Aging:

Vessel:	French Oak Barrels
Cooperage:	French Oak Barrels
Duration:	18 months minimum
Bottle Aging Duration:	20 months minimum
Ageing Potential:	Up to 15 Years

Food Pairing:

Museum Reserva pairs well with red meat and veal

Technical Data:

Alcohol:	14.5%
Acidity:	5.1 grams/liter
Residual Sugar:	1.4 grams/liter
pH:	3.65



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