

## Finca Bacara, Time Waits For No One 'White Skulls', Jumilla 2019



A spicy, punchy and moreish red with attractive floral aromas, vibrant fruit compote and vanilla notes in the background, full and opulent.

### Producer Note

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Finca Bacara is based in DO Jumilla in South Eastern Spain, a region characterised by its high elevation plains and valleys. Finca Baraca follows a philosophy that wines are inextricably linked to the land, and are therefore committed to developing them with minimal impact on the environment. The vineyards are certified organic and are situated at 900 metres elevation. Winemaker Luis Javier Pérez has crafted an original series based on the philosophy that 'Time Waits For No-One' encouraging us to live every moment - time cannot be recovered. The idiosyncratically packaged wines are fruit-driven, highly original and like time, they are to be enjoyed and cherished.

### Vineyard

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The climate is continental with long hot summers, with temperatures reaching 40°C and cold winters, falling to 0°C, tempered by the proximity of the Mediterranean Sea. Planted at 900 metres elevation, the warm daytime temperatures are mitigated by cooler evenings, creating a long ripening periods where the fruit develops concentrated flavours balanced by refreshing acidity. The area is arid with low rainfall, most of which falls during spring and autumn; often during violent storms. The soils are dark, lime bearing and some have with a hard lime crust; overall, they are permeable and have good moisture retaining properties, which allows the vines to survive during prolonged periods of drought. They are poor in organic matter and their structure does not support phylloxera due to the sand content. The vines are cultivated without the use of synthetic products and are manually harvested.

### Winemaking

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The grapes were chosen from the best plots and carefully selected. Fermentation and maceration took place with skin contact, in stainless steel tanks and lasted between 15 to 25 days. The temperatures were carefully monitored, to ensure they did not exceed 24 to 26°C. The wine was then aged in American oak barrels for a period of three months, prior to release.

### Tasting Note

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A juicy, punchy and opulent red with attractive floral aromas, ripe fruit and balsamic notes in the background. Balanced freshness on the palate lifts the vibrant fruit through to a smooth and persistent finish.

### Grape

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Monastrell 100%



Winemaker:	Luis Javier Pérez
Region:	Murcia
Sub region:	Jumilla
Country:	Spain
Alcohol:	14%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	4.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5122019A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Agglomerated Cork