

Finca Bacara, Time Waits For No One, 'Stone Elephant', Jumilla 2019



A superb example of Monastrell, with its powerful and intense nose of ripe black fruits supported by subtle hints of oak spice and black pepper. Balanced and warm with a lovely savoury note on the palate.

Producer Note

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.

Vintage

2019 was a hot, dry vintage. Early in the season high rainfall during budding set the growth cycle off in a positive direction. However, the rain ceased for several months during the summer and the warm, dry conditions slowed the vigour of the vines down. However, during the final stages of the vintage timely rain fell, allowing the vines to pick up and naturally correct the acidity levels. 2019 is set to be a very good vintage for Finca Bacara.

Vineyard

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

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 28°C. The wine was then aged in new American oak barrels for a period of six months, prior to release.

Tasting Note

A superb example of Monastrell, with its powerful and intense nose of ripe black fruits supported by subtle hints of spice from a deft use of oak. The vibrant fruit is rounded out with a savoury note and it shows great purity on the finish.

Grape

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:	3.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5122119A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam