

Finca Bacara, Time Waits For No One, 'Black Skull', Jumilla, 2017



Voluptuous with intense aromas of ripe red fruits, liqueur cherries and blackberry accompanied by complex notes of spice, balsamic, herbs and mocha. Powerful and intense.

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

2017 was a very dry year, which resulted in wines with a high concentration of ripe, rich fruit flavours and structured tannins.

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 underwent a meticulous double selection process in the vineyard and in the cellar to ensure only the highest quality fruit was vinified. Each plot was vinified separately, classified by the soil and the grape maturity. The grapes were gently crushed before being fermented at low temperatures of 20 to 24°C to preserve the aromatic richness of the Monastrell fruit. Malolactic conversion took place in wood. Maturation took place for 12 months in American oak barrels.

Tasting Note

An opulent, powerful and rich wine with seamless oak integration and notes of ripe red fruits, liqueur cherries and blackberry. Subtle complexity in the form of spice, balsamic, herbal scrubland and liquorice adds to this expressive and well-structured wine. Elegant with a deliciously endless finish.

Grape

Monastrell 100%



Winemaker:	Luis Javier Pérez
Region:	Murcia
Sub region:	Jumilla
Country:	Spain
Alcohol:	14.5%
Body Value:	D (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:	5122217A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam