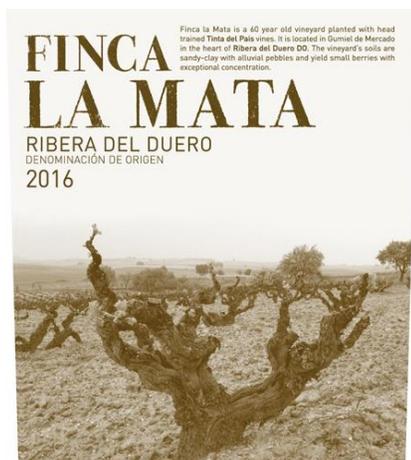


Finca la Mata 2016 (Red Wine)



Isaac Fernandez Seleccion is a unique collaborative venture between two individuals – Isaac Fernandez, one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment to Spanish wines has helped bring them forefront in the United States.

Both partners have a long history in Ribera del Duero; Isaac has made wines from Ribera fruit for over 20 years and Aurelio has relatives with a winery within the DO. They started their project in Ribera del Duero in 2010 producing two wines. Finca la Mata, named for the single old vine vineyard where the fruit is grown, offers more richness, depth and complexity and can be drunk upon release or with up to 5+ years of bottle age.

Appellation	Ribera del Duero D.O.
Grapes	100% Tinta del Pais (Tempranillo), from 60-year-old bush vines
Altitude / Soil	900 meters / sandy clay with abundant gravel
Farming Methods	Traditional methods
Harvest	Hand harvested into small boxes, bunches hand sorted at the winery again prior to processing
Production	Destemmed & lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration
Aging	Aged for 8 months in a combination of 80% French and 20% American
UPC / SCC	8-437005-780361/8-437005-780385

Reviews:

As I have mentioned in the past, the Finca La Mata bottling is truly and old vine cuvée, hailing from sixty to eighty year-old tempranillo vines. It is raised in a combination of American and French casks, with one-third of the wood new each year. The 2016 Finca la Mata is an excellent young wine, wafting from the glass in a complex blend of cherries, red plums, a touch of clove, good soil tones, a lovely touch of nuttiness and a deft framing of new wood. On the palate the wine is pure, full-bodied and still fairly youthful, with a good core, fine soil inflection, moderate tannins and a long, scently complex and very nicely balanced finish. This is still in the process of incorporating its one-third new oak and is showing a tad woody on the backend today, but this is clearly only a stage and once this wine settles in, it will drink with plenty of style and grace, so give it at least a few more months. A fine, old school, and quite red fruity example of Ribera del Duero and a great value at under twenty dollars! 2018-2035+”

91 Points, *View from the Cellar: Issue 75* January 2018

