



FINCA COLLADO

2015 Fet-A-Ma Red Blend

GRAPES

80% Monastrell
20% Cabernet Sauvignon

NAME ORIGIN

Fet-a-Ma means "handmade" in Valencian!

BOTTLING DATE

April 2017

TOTAL PRODUCTION

1,168 - 6 bottle cases

HARVEST

By hand in September & October of 2015

APPELLATION

Alicante D.O.

ALTITUDE

550 Meters

ALCOHOL

15%

FORMAT

750ml



TASTE PROFILE

High intensity of color without being saturated. This wine has an intense and complex nose, with well combined aromas of fruit, balsamic, liquorice and coffee. The mouth feel is great upon entry, with silky, ripe tannins and just enough acidity to balance the wine out.

VINEYARD

40 year old Monastrell vines that are located in Salinas, near the Valley of Vinalopo, on sandy and slightly salty soils. Low growing vines in Gobelet training with limited production. The Cabernet is 30 years old and located on the farm of Collado, or "Finca Collado", in sandy soils.

STYLE OF VINTAGE

2015 was a year of abundant rainfall in the winter & spring, which was followed by an increasingly dry summer with only a little rain in September. The Cabernet matured very well and was even better for the Monastrell! The result were grapes of high concentration!

WINEMAKING & AGING

Skin maceration for 10 days with very gentle pump overs. At the end of fermentation, the Monastrell & Cabernet were blended together. They were racked into second & third use oak barrels and aged for 12 months.

FOOD PAIRINGS

Cheeses, cold cuts, red meats and stews. Also, a nice combination with dark chocolate and red jams!

360 Picture



The LOGO App, Click SCAN LOGO, Point your phone at the label, and watch the label come to life, educating you about the wine & more!

