



# FINCA COLLADO

## 2013 "Original" Red Blend

### GRAPES

50% Cabernet Sauvignon  
50% Merlot

### AWARDS & RATINGS

2012 - 91 James Suckling

### BOTTLING DATE

July 2014

### TOTAL PRODUCTION

1,110 - 6 bottle cases

### HARVEST

By hand in September of  
2013

### APPELLATION

Alicante D.O.

### ALTITUDE

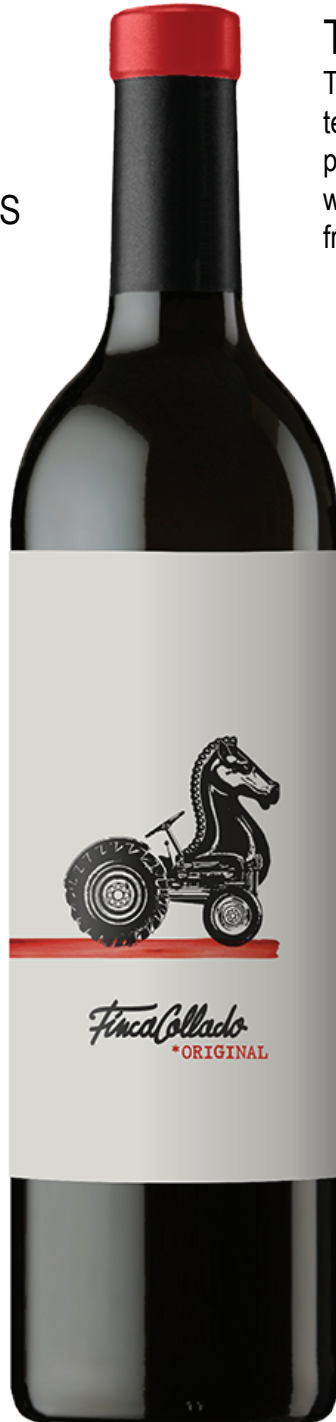
600 Meters

### ALCOHOL

14%

### FORMAT

750ml



### TASTE PROFILE

The color lends itself to long bottle aging. The nose is dominated by tertiary aromas, as well as ripe fruits, resulting in elegant aromatics. The palate is balanced, medium bodied and showing ripe tannins, as well as black fruit, coffee and a touch of leather. The finish is fresh, long and well balanced.

### VINEYARD

Grown on Finca Collado original vineyards, the vines of Cabernet are 30 years old and on sandy and chalky soil terraces. The Merlot vines are 30 years old and on clay and loamy soils. Trellised with low planting density.

### STYLE OF VINTAGE

2013 had a long drought during the growing cycle of the vine, with a particularly hot August. In September, temperatures softened and began to cool overnight. This made us hold harvest for a few extra days to achieve the optimal level of ripeness.

### WINEMAKING & AGING

9 days of skin maceration with gentle batonnage. After fermentation, the wine remained quietly in tanks for 2 months before being racked to mostly French oak barrels. Aged for Both grapes were aged for 12 months in barrels and then blended.

### FOOD PAIRINGS

Intense cheeses, cured meats, grilled red meats or spicy stews!

360 Picture



DOWNLOAD 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!

*Finca Collado*  
CULTURA DE VINO