




Latest project in Spain

**AlFYnal & MosYca by IBERICA BRUNO PRATS**



In partnership with Stéphane Point, oenologist at Prats&Symington until 2008, Bruno Prats has produced in 2009 two new wines in the D.O Alicante. Based on premium quality and non-irrigated old vines of Monastrell: (called Mourvèdre in France):

	<b><u>AlFYnal 2009</u></b>	<b><u>MosYca 2009</u></b>
Grapes	100% Monastrell	30% Syrah, 25% Monastrell, 25% Cabernet Sauvignon, 20% Petit Verdot
Origin	7 contracted plots on poor soils (stones, sand or clay)  500 to 700 meters high, different sun exposures	4 contracted plots on poor soils (stones, sand or clay)  500 to 600 meters high, different sun exposures
Climatic conditions	Temperature difference between day and night favorable to aromatic freshness  Low rainfall (+/-300mm)	
Viticulture/Harvest	35 to 70 years-old bush vines  +/- 2500 kg/ha	15 to 35 years-old bush vines  +/- 5000 kg/ha
Winemaking	Manual harvest from 9 September – 7 October 2009 in 12kg cases  The grapes are sorted on sorting tables, destemmed and then crushed on top the vats (capacity 3,000kg).  Daily pumping-overs during the alcoholic fermentation.	
Aging	18 to 22 days maceration  14 months in 225L and 400L French oak barrels (35% new) with regular rackings	14-17 days maceration  12 months in 225L and 400L French oak barrels (20% new) with regular rackings
	AlFYnal expresses the aromatic richness, the structure and the finesse of the Monastrell	MosYca is hand-crafted to express the generosity and the balance bestowed by the terroir of Alicante.
Bottling date	4 April 2011	
Production	7.300 bottles	7.800 bottles
Awards	90 points – Guia Penin 93 points – Guia de Vinos  	91 points – Guia Penin – Spain 94 points – Guia de Vinos - Spain