



AIFYnal & MosYca by IBERICA BRUNO PRATS



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

	<u>AIFYnal 2011</u>	<u>MosYca 2011</u>
Grapes	100% Monastrell	40% Monastrell, 40% Syrah, 10% Cabernet Sauvignon, 10% Petit Verdot
Origin	8 contracted plots on poor soils (stones, sand or clay) 500 to 700 meters high, different sun exposures	7 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 50 years-old bush vines +/- 4500 kg/ha
	Manual harvest from September 12 to October 07 2011	
Winemaking	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.	
	18 to 22 days maceration	14 to 18 days maceration
Aging	14 months in 225L and 400L French oak barrels (30% new) with regular rackings	12 months in 225L and 400L French oak barrels (20% new) with regular rackings
	AifYnal 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	22 April 2013	23 April 2013
Production	1,560 cases of 6 bottles	2,140 cases of 6 bottles
Medals/Ratings	93/100 eRobertParker.com #217 Feb 2015	90/100 eRobertParker.com #217 Feb 2015