



AlFYnal & 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>AlFYnal 2010</u>	<u>MosYca 2010</u>
Grapes	100% Monastrell	40% Syrah, 20% Monastrell, 20% Cabernet Sauvignon, 20% Petit Verdot
Origin	5 contracted plots on poor soils (stones, sand or clay) 500 to 700 meters high, different sun exposures	5 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
	Manual harvest from 14 September – 8 October 2010	
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 17 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
	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	29 May 2012	28 May 2012
Production	1,628 cases of 6 bottles	1,989 cases of 6 bottles
Medals	eRobertParker.com 94 POINTS	eRobertParker.com 91 POINTS Silver Medal Concours Mondial de Bruxelles 2013

