



FINCA RÍO NEGRO

Vinos de altura





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History

In 1998, the Fuentes Family decided to establish the Finca Río Negro Winery, bringing back the famous but extinct wine tradition since the phylloxera arrived to the region around the 1920's.



Cogolludo's Palace

Our State is located in the Village of Cogolludo, within the province of Guadalajara, in the foothills of the Sierra Norte Guadalajara Natural Park.



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Location

The altitude of 1.000 meters, make us have one of the highest vineyards from our latitude to the North of Europe. In addition with a distance of 60 kms to the nearest vineyard, make us have a unique “terroir” shown in all our wines.



Our terroir is defined by extreme difference between day and night temperatures, wind, little insolation but with hard UVA rays and complex soils. Continental climate, with an annual average temperature of 12°C and 561 mm of rain.





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Location





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Vineyards

We own 103 acres (42 hectares) of vineyards divided in 30 different plots. Our grape varieties are Tempranillo, Tinto Fragoso, Syrah, Cabernet Sauvignon, Merlot and Gewürztraminer.

Only between 4.000 and 6.000 kgs per hectare are produced, which means an average of 1,5 kg per vine.



We are completely state bottled, hand harvest and in conversion to ecologic.





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Procedure

We combine tradition and new methods, hand work at the vineyard and new techniques and technology at the winery.



Our aim is to preserve the identity of the terroir.





FINCA RÍO NEGRO
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Reviews

Finca Río Negro

GUÍAPEÑÍN

- 91 points FRN 2016
- 92 points FRN 2015
- 91 points FRN 2014
- 92 points FRN 2013
- 93 points FRN 2012
- 91 points FRN 2011
- 92 points FRN 2010



- 91 points FRN 2015
- 91 points FRN 2014
- 92 points FRN 2012



Jancis Robinson
Jancis Robinson's scores

- 16,5 points FRN 2016
- 16,5 points FRN 2015

JAMES SUCKLING.COM

- 93 points FRN 2015
- 92 points FRN 2014
- 91 points FRN 2013
- 92 points FRN 2012



Gold Medal
Mundus Vini

FRN 2010, 2011, 2012, 2014, 2015



Gold Medal
Berlin Wine Trophy

FRN 2010, 2011, 2012, 2014, 2016



Gold Medal
Selection Mondiel Canada

FRN 2011, 2012, 2014, 2015



Gold Medal
Asia Wine Trophy
FRN 2012, 2014, 2015



Gold Medal
Bacchus
FRN 2015



FINCA RÍO NEGRO
Vinos de altura

Reviews



JAMES SUCKLING.COM

91 Points 992 FRN 2018

90 Points 992 FRN 2017

90 Points 992 FRN 2016

GUÍA PEÑÍN

90 Points 992 FRN 2017

90 Points 992 FRN 2016

91 Points 992 FRN 2015

90 Points 992 FRN 2014

Jancis Robinson
Jancis Robinson's scores

16,5 points FRN 2017

16,5 points FRN 2018

Guía Proensa

91 Points 992 FRN 2017

91 Points 992 FRN 2016

90 Points 992 FRN 2015

92 Points 992 FRN 2014

DOESN'T PARTICIPATE IN CHALLENGES



FINCA RÍO NEGRO
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Reviews

FRN 5° Año



GUÍAPEÑÍN

Penín Guide Of Spanish Wines

93 Points FRN 5° AÑO 2015

93 Points FRN 5° AÑO 2014

93 Points FRN 5° AÑO 2013

93 Points FRN 5° AÑO 2012

JAMES SUCKLING.COM 

93 Points FRN 5° AÑO 2013

92 Points FRN 5° AÑO 2014

 **WINE ENTHUSIAST**
MAGAZINE

92 Points FRN 5° AÑO 2014


Jancis Robinson's scores

17 Points FRN 5° Año 2014

17 Points FRN 5° Año 2015

DOESN'T PARTICIPATE IN CHALLENGES



FINCA RÍO NEGRO
Vinos de altura

Reviews

Finca Río Negro Gewürztraminer



JAMES SUCKLING.COM 

91 Points FRN GEWÜRZTRAMINER 2019

91 Points FRN GEWÜRZTRAMINER 2018

90 Points FRN GEWÜRZTRAMINER 2017



90 Points FRN GEWÜRZTRAMINER 2017

"One of the finest Gewürztraminer
produced in Spain"

Jancis Robinson
Jancis Robinson's scores

16 Points FRN GEWÜRZTRAMINER 2019

16 Points FRN GEWÜRZTRAMINER 2018

DOESN'T PARTICIPATE IN CHALLENGES



Tasting notes

Finca Río Negro Gewürztraminer 2020



Vintage

Rainfall around 530 liters. Fallen on the right periods. Beginning of September was fresh which helped completing a good and maturation.

Grape harvesting September 6th till 14th.

Vineyard properties

9,5 ha of own espalier vineyard, single Cordon Royat system.

Age: 2005.

Soils with limestone parent rock, first layer clay, stone pebbles, acidic pH and poor in nutrients.

Yield ha < 6.000 kg.

Technical information

Dry wine

8 hour cold maceration of a 50 % of the grapes and subsequent devatting of free-run juice. Fermentation at 16°C.

Aging on lees for 4 months in stainless steel vat.

Alcohol: 13,9 % / pH/acidity: 5.33 g/l. / Residual sugar: 1.7 gr.

Output 37.218 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Gewürztraminer 100 %

Tasting Notes

Color Golden yellow with greenish rims, very attractive, shiny.

Nose Wine with an extremely intense, exuberant, very complex bouquet. Notable, terpenic floral notes, blended with fruity notes, enveloped in moscatel flavoured notes.

Palate Dry, complex, fresh, very creamy in the mid palate, oily, high volume. The aftertaste is fresh, intense and long lasting.



FINCA RÍO NEGRO
Vinos de altura

Tasting notes

992 Finca Río Negro 2018



Vintage

The summer and ripening period was soft, so ripening went very slow.
Rainfall: 680 mm.

Grape harvesting began the second week of October and lasted until the 15th.

Vineyard properties

This wine comes from grapes harvested by hand from one single parcel of land on our estate, located 992 metres above sea level.

Espalier vineyard, single Cordon Royat system.

Yield Ha 5,500 kg.

The soils are poor, the first layer is clayey with limestone parent rock.

There are stone pebbles and its pH is acidic.

Technical information

Maceration 10 days; fermentation temp. 22°C.

MLF process.

Aging on natural lees 2 months in vats and then 7 months in French Allier (40%) and American (60%) oak barrels, medium toast in both cases.

Alcohol: 14,2 % Vol. pH/acidity: 3,58 / 5.34 g/L Tartaric acid.

Residual sugar: < 1.5 gr.

Output 40,000 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Tempranillo 85 %

Merlot 8 %

Syrah 4 %

Cabernet Sauvignon 3 %

Tasting Notes

Color Clean, shiny. Cherry red with violet-shaded rims, medium intensity.

Nose Intense bouquet, with prevalence of red berries and violets well blended with the notes of the two oak types.

Palate Good balance, medium body, very fresh and long-lasting.



Tasting notes

Finca Río Negro 2016



Vintage properties

Dry and warm summer. But, with a big contrast during day and night temperatures. Fresh September with a little bit of rain, which slowed down maturation.

Good ripening with moderate temperatures and high day-night thermal contrast during ripening in September.

Harvest from October 4TH till October 20th.

Rainfall: 470 mm.

Vineyard properties

Vineyard ages from 1999 until 2005.

Yield per Ha. < 5,000 kg.

Manual grape harvesting 18 kg. crates.

Soils with limestone parent rock, first layer clayey, stone pebbles, acidic pH and poor in nutrients.

Technical information

Cold maceration before fermentation and maceration for 15 days, Fermentation temp. 23°C. MLF process.

Aging: 13 months in French Allier (65 %) and American (35 %) oak barrels.

Alcohol 14,2 % Vol. pH: 3.54 / acidity 5.45 g/L Tartaric acid. Residual sugar: < 2 gr.

Output 87.000 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Tempranillo 63 %

Cabernet Sauvignon 18 %

Syrah 11 %

Merlot 8 %

Tasting Notes

Color Cherry red with violet-shaded rims and high color intensity.

Nose Intense, deep and complex bouquet with prevalence of blackberry type fruits, well blended with the notes proper to the different types of oak. Mineral and balsamic hints.

Palate Powerful and elegant. Tactile sensations are marked by a full body, long aftertaste and very silky.



FINCA RÍO NEGRO
Vinos de altura

Tasting notes

Finca Río Negro 5º Año 2016



Vintage

Dry and warm summer, with a fresh September which slowed down maturation.

Good ripening with moderate temperatures and high day-night thermal contrast during ripening in September.

Harvest from October 7TH till October 16TH.

Rainfall: 470 mm.

Vineyard properties

3,5 Has. of own espalier vineyard, single Cordon Royat system.

Vineyard ages from 1999 until 2005.

Yield per Ha. 4.200 kg.

Manual grape harvesting 18 kg. crates.

Soils with limestone parent rock, first layer clayey, stone pebbles, acidic pH and poor in nutrients.

Technical information

Maceration 18 days, Fermentation temp. 24°C

Alcoholic Fermentation and MLF process in french oak tanks.

Aging: 19 months in new French Allier oak barrels.

14,1 % Vol. pH/acidity: 3.61 / 5.44 g/L Tartaric acid. Residual sugar 1,5 gr.

Output 15.229 bottles.

IGP Vino de la Tierra de Castilla

Varieties

Tempranillo 70 %.

Cabernet Sauvignon 30 %.

Tasting Notes

Color Cherry red with violet-shaded rims and high color intensity.

Nose Intense, deep and complex bouquet with prevalence of blackberry type fruits, well blended with the notes proper to the different types of oak. Mineral and balsamic hints.

Palate Powerful and elegant. Tactile sensations are marked by a full body, long aftertaste and very silky.



FINCA RÍO NEGRO
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Clients

Some of our most distinguished clients

Restaurants



El Bohio

Santeloni
RESTAURANTE

COQUE



La Terraza del Casino

DSTAGE



ZALACAIN monastrell
RESTAURANTE *María José San Román*

el doncel
hotel-restaurante



AVDRA MARI
restaurante



el Carmen DE Montesión
grupo *El Bohio*

Gourmet Shops



LAVINI 



TomeVinos
TIENDAS DE VINOS



FINCA RÍO NEGRO
Vinos de altura

www.fincarionegro.com