

Finca la Mata 2023 (Red Wine)



Isaac Fernández Selección is a unique collaborative venture between two individuals – Isaac Fernández, one of Spain’s most acclaimed winemakers and Aurelio Cabestrero whose vision and commitment to Spanish wines has helped bring them forefront in the United States. Both partners have a long history in Ribera del Duero; Isaac has made wines from Ribera fruit for over 20 years and Aurelio has relatives with a winery within the DO. They started their project in Ribera del Duero in 2010 producing two wines. Finca la Mata, named for the single old vine vineyard where the fruit is grown, offers more richness, depth and complexity and can be drunk upon release or with up to 5+ years of bottle age.

Appellation	Ribera del Duero D.O..
Grapes	100% Tinta del Pais (Tempranillo), from 60-year-old bush vines
Altitude / Soil	900 meters / sandy clay with abundant gravel
Farming Methods	Traditional methods
Harvest	Hand harvested into small boxes; bunches hand sorted at the winery again prior to processing
Production	Destemmed & lightly crushed prior to fermentation with native microbes, 2 weeks of skin maceration
Aging	Aged for 10 months in a combination of 80% French and 20% American
UPC / SCC / Pack Size	8437012498761 /8437012798778 / 12

Reviews:

“The 2023 Finca La Mata from Isaac Fernández is an old vine cuvée, as these organically-farmed tempranillo vines range from sixty to eighty-five years of age. The wine is raised entirely in used casks, with ninety percent of the barrels French oak and ten percent American oak. The wine comes in listed at 14.5 percent alcohol this year and delivers a beautiful, black fruity bouquet of black cherries, black raspberries, coffee bean, dark soil tones, a lovely dollop of tempranillo spice tones, cigar ash and a well done framing of smoky oak. On the palate the wine is pure, full-bodied, ripe and youthfully complex, with a beautiful core of fruit, a good base of soil, ripe, well-integrated tannins and a long, well balanced and promising finish. There is just a wisp of backend heat here, but it is minimal. This will be a fine bottle in due course, but it will need plenty of bottle age to let its tannins fade away first. This is a simply stunning value in the context of Ribera del Duero pricing these days! 2036-2075” **93 points View from the Cellar**; John Gilman; Issue 123, May – June 2026

