



FINCA ANTIGUA

Finca Antigua Cabernet Sauvignon 2019



VINEYARD: Las Mateas (115 has)

VARIETY: 100% Cabernet Sauvignon

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5 % vol

TOTAL ACIDITY: 6,5 g/l. Tartaric

HARVEST DATE: 1st week of October

BOTTLING DATE: May 2021

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 18 days

AGEING: 12 months in American oak casks

VINTAGE REPORT

After the excellent Easter rainfalls, spring and summer were extraordinarily dry. Summer has been one of the mildest in terms of temperatures that we remember and with large thermal amplitudes during July and August which made possible that the vines developed properly. The rainfall in September has helped us to complete the ripening of the grapes optimally although it is still early to talk about final quantities. Our Technical Team has already rated 2019 vintage as one of the best year in Finca Antigua's History.

TASTING NOTES

Colour:

Bright and clear, with high depth. Cherry-black colour with bluish iridescence. Marked and coloured glycerol tears.

Nose:

Aromas very typical from this variety, with balsamic and mineral hints from the cabernet but with the signature of Finca Antigua, nuances of dairy and undergrowth, indicating the freshness we obtain due to the altitude of the estate.

Palate:

Robust, with a lot of backbone initially unfolding a full-bodied sensation horizontally and vertically. Certain grape tannins provide fleshiness and above all a great freshness that cleans the palate. The oak coming through after with a long and persistent finish.

Food Pairing:

Aged sheep and goat's milk cheeses. It is a good accompaniment to red meats and lamb. Ideal for big game dishes such as venison, chamois or casserole wild boar. It enhances the Madrid one-pot pulse and meat dishes.



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