



FINCA ANTIGUA

# Clavis 2014

**VINEYARD:** Pico Garbanzo.

**VARIETY:** Various.

**D.O.:** La Mancha

**CATEGORY:** Traditional .

**ALCOHOL DEGREE:** 13,5 % vol .

**TOTAL ACIDITY:** 6.7 g /l . Tartaric.

**HARVEST DATE:** 1<sup>st</sup> week of October.

**BOTTLING DATE:** November 2018

**VINIFICATION:** Fermentation and maceration in stainless steel vats during 22 days. Malolactic in oak cask.

**AGEING:** 27 months in 100% new french oak casks.

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## VINTAGE REPORT

The preceding autumn was good to fill the soil with water, which allowed that the vegetative cycle developed with an enormous quantity of leaves although it was a year of short rainfall, normal ripening in terms of date, and very well balanced in tannins, acidity and alcohol, great vintage in Finca Antigua.

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## TASTING NOTES

### Colour:

Bright and clean, with great depth. Intense purple colour with bluish rim. Marked, tinted and dense tears in abundance.

### Nose:

Intense aromas of undergrowth and balsamic herbs (thyme, rosemary, mint) blended with citrus aromas (grapefruit, orange peel) and fruit aromas (peach skin), balanced with spicy nuances of new wood and mineral background.

### Palate:

Fresh sensations from the beginning, unfolding full-bodied with plenty of backbone and hints of oak at the end. This has no sharp edges, is rounded and very silky, with fine and elegant tannins. Very fresh and exquisite. Spectacular.

### Food Pairing:

Aged sheep and goat's milk cheese. Suckling pig and lamb. In general, juicy, succulent meats, which are enhanced by the fresh contrast of this wine. It is particularly recommended as an accompaniment to char-grilled turbot.



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