



FINCA ANTIGUA

# Finca Antigua Crianza 2018



**VINEYARD:** Finca Antigua

**VARIETY:** 50% Tempranillo, 20% C.Sauvignon, 20% Merlot, 10% Syrah

**D.O.:** La Mancha

**CATEGORY:** Crianza

**ALCOHOL DEGREE:** 13,5% Vol

**TOTAL ACIDITY:** 5,4 g/l. Tártrica

**HARVEST DATE:** 2<sup>nd</sup> week of September to 3<sup>rd</sup> week of October

**BOTTLING DATE:** December 2020

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

**AGEING:** 19 months in american and french oak casks

## VINTAGE REPORT

A dizzying year, after an extremely dry autumn and winter, the rains arrived by the end of it, and continued strongly during the spring until they reached a sufficient quantity, and highly expected after 5 consecutive years of strong drought. An unbeatable summer, made us anticipate a "textbook" 2018 vintage, from which we expected a "mythical vintage". But finally, that great vintage will remain only in the quality part because, unfortunately, we were affected by a strong and unusual hail that significantly reduced the production. But being positive, this will result in wines of excellent concentration and character.

## TASTING NOTE

### Colour:

High depth, of ruby-red colouring, bright and crystal clear. Violet glints on the rim. Dense and full tears.

### Nose:

Highly intense with mint and mineral aroma. Dairy hints of yoghurt. Toasty character with woodland hints. Its ageing in oak lends it nuances of spice (nutmeg, clove and tobacco) and a slight toasted sensation.

### Palate:

As well as in the nose, it also brings out a smooth creaminess initially, with a full-bodied and rounded development, with no sharp edges. The acidity and alcohol well integrated and very balanced. Long and creamy finish. Very fresh.

### Food Pairing:

Ideal as an accompaniment to Italian rice and pasta dishes. Well matched to medium aged cheeses and to white meat, either charcoal grilled or cooked in a sauce. Accompanies fish such as sea bass or monkfish, providing consistency to these dishes without affecting their elegance.



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