



FINCA ANTIGUA

# Finca Antigua Garnacha 2019



**VINEYARD:** El Granero (3 has)

**VARIETY:** 100% Garnacha

**D.O.:** La Mancha

**CATEGORY:** Crianza

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

**TOTAL ACIDITY:** 6,3 g/l. Tártrica

**HARVEST DATE:** 4<sup>th</sup> week of September

**BOTTLING DATE:** June 2021

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

**AGEING:** 11 months in American oak cask

## 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:

Medium-high depth, rich purple colour with violet rim and shiny sparkles. Marked, tinted and dense glycerol tears with a noticeable silkiness to the eye.

### Nose:

Floral aromas (azalea flowers, russian-olive) and of undergrowth (pine bark, fallen leaves and crushed holly leaves), very complex in reference to the varietal aromas. Its ageing in oak lends light, toasted hints of tobacco and fine woods like walnut.

### Palate:

Intense presence but with a smooth and silky sensation from the beginning. Although it has a very fine tannin, this wine has great backbone and energy (great capacity for bottle-ageing). Fresh, long and tasty finish.

### Food Pairing:

Matured sheep and goat's milk cheeses. White meats like grilled turkey and chicken. Fantastic with charcoal-grilled veal without sauce and with the Madrid one-pot pulse (chickpeas) and meat dishes.



@fincaantigua



/fincaantigua

[www.fincaantigua.com](http://www.fincaantigua.com)

<http://www.entrevinosypagos.com/en/>