



FINCA ANTIGUA

Finca Antigua Petit Verdot 2019



VINEYARD: El Granero (20 Has)

VARIETY: 100% Petit Verdot

D.O.: La Mancha

CATEGORY: Traditionally- vinified varietal

ALCOHOL DEGREE: 13,5% Vol

TOTAL ACIDITY: 5,5 g/l. Tátrica

HARVEST DATE: 1st week of October

BOTTLING DATE: June 2021

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 23 days.

AGEING: 12 months in French 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:

Impeccably clean and bright with a deep, rich purple colour and violet rim, great depth and opaque.

Nose:

Varietal aromas (lilac, blackberry and coriander) and of undergrowth (pine bark and fallen leaves), very complex with regards to these aromas. The ageing in oak provides light notes of dairy, cigarbox and fine woodwork. Elegant.

Palate:

Good backbone with a fine and more elegant tannin, rich, and is not aggressive to the taste buds, it's smooth and very elegant.

Food Pairing:

Strong, dry sheep and goat's milk cheeses. Oven-roasted lamb and goat. This wine is also interesting with grilled duck magret, tripe and botillo (Spanish cuisine).



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