



FINCA ANTIGUA

Finca Antigua Reserva 2016



VINEYARD: Pedazo Chicote, La Longuera y Casilla Nueva

VARIETY: 50% Cabernet Sauvignon, 25% Merlot, & 25% Syrah

D.O.: La Mancha

CATEGORY: Reserva

ALCOHOL DEGREE: 14 % vol.

TOTAL ACIDITY: 6,3 g/l. Tartaric

HARVEST DATE: 4th week of September to 1st week of October

BOTTLING DATE: January 2021

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

AGEING: 25 months in French oak casks

VINTAGE REPORT

After a quite dry 2015, Winter 2016 went on without rainfalls. We faced the beginning of the Spring with the just budding. April was the month that brought abundant raining and without frosts, so the vine recovered the required vigor. A heat wave hit in the first week of September, causing a plant stress, so the harvest was delayed until recovering a normal photosynthesis level, near the full maturity. The final result has been fine wines, somewhat thinner than we are used to, but with good foundations to develop well in bottle as it happened with the 2003 vintage.

TASTING NOTES

Colour:

Bright, very full and deep, cherry-red colour; crystal clear glints. Slow falling, dense, and colourful tears in abundance.

Nose:

Aromatically very intense, delightful sensations of forest, fallen leaves, and balsamic nuances with fresh mint, thyme and eucalyptus coming to the fore. Touches of vanilla and dairy. The oak is well integrated with the fruit, imbuing hints of spices, tobacco leaf, juniper and aniseed from the new French oak casks. Very elegant, complex and suggestive.

Palate:

Full and powerful entry with a great full-body and backbone that unfolds across the palate, but with no signs of harshness, very rich and pleasant. Very fresh making this tremendously appetizing and is perfect for combining with rich cuisine. Balsamic finish.

Food Pairing:

Excellent with medium aged and mature cheeses. A very good pairing with rich fish such as turbot or salmon. Also matches well with red meat, roast lamb and large game cuisine such as boar or venison.



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