



FINCA ANTIGUA

Finca Antigua Syrah 2019



VINEYARD: La Alfalfa (25 has)

VARIETY: 100% Syrah

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5% Vol

TOTAL ACIDITY: 6,0 g/L. Tartaric

HARVEST DATE: 2nd week of September

BOTTLING DATE: July 2021

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 16 days.

AGEING: 14 months in French 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:

Deep purple colour with tinted and very glyceric tears. Crystal clear with bright glints.

Nose:

Aromas of blue flowers like violets and lilac stand-out, with hints of liquorice and ink. Very complex. The oak is perfectly integrated giving scents of clove, cedar and spices. It has a great complexity and elegance with clear varietal aromas of a cold region.

Palate:

Beautiful, creamy and rich entry given how polished the grape tannins are when accompanied by what is clearly French wood. Unfolds spectacularly over the palate with an exquisite finish. Great acidity.

Food Pairing:

Especially suited for accompanying grilled meat, rice dishes with meat and vegetables (paella) and medium and mature aged cheeses. It can also accompany fish such as grilled tuna.



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