



FINCA ANTIGUA

Finca Antigua Tempranillo 2019



VINEYARD: Escalerillas (62 has)

VARIETY: 100% Tempranillo

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5 % Vol

TOTAL ACIDITY: 5,7 g/L. Tartaric

HARVEST DATE: 2nd week of September

BOTTLING DATE: Abril 2021

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

Clean and bright, deeply intense purple colour with bluish rim. Tinted tears in abundance.

Nose:

Great intensity, with aromas of preserved red fruit, yogurt (dairy), dried figs, vanilla, sloe, cassis, toffee and white chocolate. Very elegant contribution from the cask-ageing with a nice balance between fruit and oak. Elegant and concentrated.

Palate:

Creamy, robust, but not rough, and meaty. It unfolds in the mouth to create a full-bodied sensation which gives it character, leaving a fresh and clean finish. Very long and persistent.

Food Pairing:

Recommended especially for medium-aged sheep and goat's milk cheeses. With meat, it is best as an accompaniment to lamb and goat. It can also be matched with veal and beef. Ideal for stews, ham and bean stew.



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