



Finca Antigua Viura 2022



VINEYARD: El Palomar

VARIETY: 100% Viura

D.O.: La Mancha

CATEGORY: Young Organic

ALCOHOL DEGREE: 12,5% Vol

TOTAL ACIDITY: 4,1 g/L. Tartaric

HARVEST DATE: 2nd week of September

BOTTLING DATE: February 2023

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

AGEING: Five months over lees – stirred weekly

VINTAGE REPORT

The harvest began in Finca Antigua on August 16th, with the white varieties, and went on until October 6th. The efficiency has been 40% lower than expected due to the drought and the extreme heat this year. But the quality of the wines will be at the same level that the estate maintains since its beginning with high layers of color, structure, and perfect phenolic maturation.

TASTING NOTES

Colour:

Lemon yellow with glints of emerald green, clean, bright and with highly glyceric tears.

Nose:

Clean and honest overall aroma, great intensity with marked notes of apricot, peach, pear, fennel and those characteristic of white flowers (camomile, jasmine). Reminiscent of recently-cut hay and with light hints of smoke.

Palate:

Silky, velvety mouth entry which unfolds to a full body with backbone. The balanced acidity provides freshness and energy. Long and flavoursome, leaving a fruity finish, with a sensation that is even more intense than in bouquet, with marked recollections of fennel and aniseed.

Food Pairing:

Fresh seafood and white fish. Creamy rice and paella. Pasta au gratin and white meat.



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