



FINCA ANTIGUA

Zagal de Finca Antigua 2021



VINEYARD: Las Carreterillas & Los Porches

VARIETY: Tempranillo

I.G.P.: Vino de la Tierra de Castilla

ALCOHOL DEGREE: 14% Vol

TOTAL ACIDITY: 5,5 g/L. Tartaric

HARVEST DATE: September 2021

BOTTLING DATE: January 2023

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

AGEING: 4 months in oak cask

VINTAGE REPORT

It has been a year marked by the frosts of “Filomena” depression and the plants have begun to show the greatness of their immune system. Vigor, balance and health in its entirety. The weather has also accompanied. The harvest has been about 5,000 kilos per hectare.

TASTING NOTES

Colour:

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

Nose:

Good intensity with aromas of red and black fruits, such as sloes and cassis, with light touches of vanilla. Perfect balance between fruit and oak.

Palate:

In the mouth it is fresh, creamy and meaty. Agile and with volume in its passes through the mouth. The acidity is well balanced with the alcohol and makes it pleasant and very Spanish. A long and persistent wine.

Food Pairing:

Very suitable for cheeses and cold meat. Perfect with traditional food dishes such as vegetable soup and stews. The meats that best pair with this wine are lamb and young goat.