



FINCA ANTIGUA

Finca Antigua Tempranillo 2020



VINEYARD: Escalerillas (62 has)

VARIETY: 100% Tempranillo

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5 % Vol

TOTAL ACIDITY: 5,0 g/L. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: November 2022

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 17 days.

AGEING: 10 months in American oak cask

VINTAGE REPORT

Vigor, balance and top health have marked this year 2020. The weather has also accompanied this vintage as July nights were very cold and we hardly suffered a few days of heat. The harvest has been around 6,000 kg/ha. We started at the beginning of September and finished at the end of October. The wines of this vintage are found to be more fine and elegant than those of an average year at Finca Antigua but keeping its balsamic and mineral character, depth of color and freshness in the mouth; just a little less tannic.

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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