

Finca Antigua Cabernet Sauvignon 2019


FINCA ANTIGUA

DO La Mancha

TECHNICAL DETAILS

Variety: 100% Cabernet Sauvignon

Category: Crianza

Alcohol degree: 13.5% Vol.

Total Acidity: 6.5 g/l. Tartaric acid

Harvest date: 1st week of October

Bottling date: May 2021

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



VINEYARD

Las Mateas (115 has)



AGEING

12 months in American oak casks

*A commitment to creativity,
avant-garde and innovative wines*



VINTAGE REPORT

After the excellent rainfall at Easter, the spring and summer were extraordinarily dry. The summer was one of the mildest in terms of temperatures that we can remember, with large thermal amplitudes during July and August, which allowed the vines to vegetate properly. The rainfall in September has helped us to complete the ripening of the grapes in an optimal way, although it is still early. Our technical team is already describing the 2019 vintage as one of the best in our history.

TASTING NOTES



Colour: Bright and clean, with high intensity. Cherry colour with bluish iridescence. Abundant and tinted legs.



Nose: Very varietal on the nose, with balsamic and mineral hints typical of the variety but with the Finca Antigua hallmark, the milky and undergrowth notes and denoting the freshness that we obtain thanks to the altitude of the estate.



Palate: Robust attack with great structure at the beginning and development of horizontal and vertical sensation volume. A certain grape tannin that gives it corpulence and above all great freshness that cleanses the mouth. The wood in the background, but with a long and lasting aftertaste.



Food pairing: Cured sheep and goat cheeses. Pairs well with red meats and lamb. Ideal with big game dishes such as venison, chamois or braised wild boar.