

# Clavis 2014

DO La Mancha



FINCA ANTIGUA

## TECHNICAL DETAILS

**Variety:** Various

**Category:** Tradicional

**Alcohol degree:** 13.5% Vol.

**Total acidity:** 6.7 g/l Tartaric acid

**Harvest date:** 1<sup>st</sup> week of October

**Bottling date:** November 2018

**Vinification:** Fermentation and maceration in stainless Steel Vats for 22 days. Malolactic fermentation in oak barrels



### VINEYARD

Pico Garbanzo



### AGEING

27 months in 100% new french oak casks.

***Our unique varietal blend.  
Liquid landscape***



## VINTAGE REPORT

The preceding autumn served to load the soil with water, which allowed the vegetative cycle to develop with great foliage exuberance despite being a year of low rainfall, normal ripening dates and very balanced tannins, acidity and alcohol, a great vintage at Finca Antigua.

## TASTING NOTES



**Colour:** Bright and clean, high intensity. Intense purple colour with a bluish rim. Coloured, abundant and dense legs.



**Nose:** Intense aromas of undergrowth and balsamic (thyme, rosemary, mint) mixed with citrus aromas (grapefruit, orange peel) and fruit (peach skin), all balanced with spicy hints of new wood and mineral background.



**Palate:** With fresh sensations from the start, it develops great volume and structure with hints of its time in oak at the end of the tasting. It has no edges, it is round and silky with great amplitude, with tannin present but fine and elegant. Very fresh and elegant. Spectacular.



**Food pairing:** Cured sheep and goat cheeses. Suckling pig and lamb. In general, fatty meats that are enhanced by the fresh counterpoint of this wine. Its star dish is grilled turbot from the Cantabrian Sea..

