

Finca Antigua Crianza Único 2018

DO La Mancha


FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 50% Tempranillo, 20% C. Sauvignon , 20% Merlot, 10% Syrah

Category: Crianza

Alcohol degree: 13.5% Vol.

Total acidity: 5.4 g/L. Tartaric Acid

Harvest Date: 2nd week of September to 3rd week of October

Bottling Date: December 2020

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



VINEYARD

Finca Antigua



AGEING

19 months in american and french oak barrels

*The key to Finca Antigua,
originally from the high altitude
vineyards*



VINTAGE REPORT

A dizzying year. A year of vertigo. After an extremely dry autumn and winter, the rains arrived at the end of the winter and continued during the spring in copious amounts until they reached a sufficient quantity, which was long awaited after 5 consecutive years of severe drought. An unbeatable summer made us foresee a "textbook" 2018, from which we expected a "mythical vintage". But in the end, this great vintage will remain only on the qualitative side, as we were unfortunately affected by a strong and unusual hailstorm that reduced production. But being positive, this will result in wines of excellent concentration and character.

TASTING NOTES



Colour: High intensity of dark ruby colour, bright and crystalline. The rim has cardinal glints. Abundant and dense legs.



Nose: High intensity with hints of menthol and minerals. Milky notes of yoghurt and roasted background with hints of scrubland and undergrowth. Its ageing in oak gives it spicy notes (nutmeg, clove and tobacco) with light toasted notes.



Palate: Creaminess and smoothness at the beginning, with a spherical development of great volume and no sharp edges. The acidity and alcohol content are very well matched. Long finish and creamy aftertaste. Fresh.



Food Pairing: Ideal with rice dishes and Italian pasta dishes. It goes well with medium cured cheeses and with grilled white meats or meats in sauce. It goes well with fish such as sea bass or monkfish.