

Finca Antigua Garnacha 2019

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Garnacha

Category: Crianza

Alcohol degree: 13.5% Vol.

Total acidity: 6.3 g/L. Tartaric acid

Harvest date: 4th week of September

Bottling date: June 2021

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



VINEYARD

El Granero (3 has)



AGEING

11 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: Medium-high intensity purple colour with cardinal rim and bright flashes. Dense, coloured legs that are silky to the eye.



Nose: Floral aromas (azalea flower and tree of paradise) and undergrowth (pine bark, leaf litter and broken holly leaf), very complex as far as varietal aromas are concerned. The barrel ageing gives it light toasted notes, tobacco and fine woods such as walnut.



Palate: Intense attack, but with a silky sensation from the start. Despite its very fine tannin, it has structure and nerve (great capacity for ageing in bottle). Fresh, long and tasty finish.



Food pairing: Cured sheep and goat cheeses. White meats such as turkey and grilled chicken. Great with grilled veal without sauces and with the legumes (chickpeas) and meats of the cocido madrileño stew.

