

Finca Antigua Petit Verdot 2019



FINCA ANTIGUA

DO La Mancha

TECHNICAL DETAILS

Variety: 100% Petit Verdot

Category: Crianza

Alcohol degree: 13.5% Vol.

Total acidity: 5.5 g/l. Tartaric acid

Harvest date: 1st week of October

Bottling date: June 2021

Vinification: Fermentation in stainless steel, temperature-controlled vats. Maceration for 23 days.



VINEYARD

El Granero (20 Has)



AGEING

12 months in French 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: Impeccable cleanliness and brightness, of high intensity and purple colour with cardinal rim, deep and opaque.



Nose: Varietal aromas (blackberries and coriander) and undergrowth (pine bark and leaf litter), very complex as far as aromas are concerned. The barrel ageing gives it light milky notes, cigar box and fine woodwork. Elegant and suggestive.



Palate: Structured, but with very fine tannin and more polished, oily, it does not attack the palate, it is smooth and fine. Very elegant.



Food pairing: Cured sheep and goat cheeses. Lamb and goat baked in a wood-fired oven. Interesting pairing with grilled duck magret. Callos a la madrileña and botillo.

