

# Finca Antigua Tempranillo 2020

DO La Mancha

  
FINCA ANTIGUA

## TECHNICAL DETAILS

**Variety:** 100% Tempranillo

**Category:** Crianza

**Alcohol degree:** 13.5% Vol.

**Total acidity:** 5.0 g/l. Tartaric acid

**Harvest date:** 3<sup>rd</sup> week of September

**Bottling date:** November 2022

**Vinification:** Fermentation in stainless steel, temperature-controlled vats. Maceration for 17 days.



### VINEYARD

Escalerillas (62 has)



### AGEING

10 months in American oak casks

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



## VINTAGE REPORT

Vigour, balance and full health have marked this year 2020. The weather has also been good, as the nights in July were very cold and we only had a few hot days. The harvest has been around 6000 kg/ha, we started at the beginning of September and finished at the end of October. The wines of this vintage are finer and more elegant than those of an average year at Finca Antigua, but retain their balsamic and mineral character, as well as their depth of colour and freshness on the palate; just a little less tannic.

## TASTING NOTES



**Colour:** Clean, bright, high layer, intense purple colour with a bluish rim. Abundant, dyed legs.



**Nose:** High intensity, with aromas of red fruit compote, yoghurt (dairy), dried figs, vanilla, sloes and white chocolate. Very elegant contribution of wood with a balance between fruit and ageing. Elegant and concentrated.



**Palate:** Creamy, robust attack, but without edges, fleshy. It develops a sensation of volume on the palate that gives it character, finishing with freshness and a clean sensation. Very long and persistent.



**Food pairing:** Particularly suitable for medium-high cured sheep and goat cheeses. The meats that pair best with this wine are lamb and kid. It can also be paired with veal and beef. Ideal for vegetable stews such as fabada asturiana or chickpea stew.