

Finca Antigua Viura 2023

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Viura

Category: Young, Organic

Alcohol degree: 12.5% Vol.

Total acidity: 4.5 g/l Tartaric acid

Harvest date: 2nd week of September

Bottling date: February 2024

Vinification: Fermentation in stainless steel, temperature-controlled vats. Fermentation/maceration for 24 days.



VINEYARD

El Palomar



AGEING

Five months on lees with weekly stirring

*The purity of the Viura
grape aged on lees*



VINTAGE REPORT

The harvest began on 16 August with the white varieties and lasted until 30 September. Yields were 50% lower than expected due to the drought and heat this year. But the quality of the wines will be at the same level that the estate has maintained since its beginnings, with high layers of colour, structure and perfect phenolic ripeness.

TASTING NOTES



Colour: Lemon yellow with frosted green glints, clean, bright and very glyceric legs.



Nose: Clean and frank aromatic set, of high intensity where notes of apricot, peach, pear, fennel and white flowers (camomile, jasmine) stand out. Hints of freshly cut hay and light touches of smoke.



Palate: Velvety and silky on the palate, developing towards great volume and structure. The balanced acidity gives it freshness and nerve. Long and tasty, fruity aftertaste, with an even more intense retro nasal sensation than in the olfactory phase, with hints of fennel and aniseed.



Food Pairing: Fresh seafood and white fish. Caldero and "a banda" rice. Pasta au gratin and white meats.