

Zagal de Finca Antigua 2021

IGP Vino de la Tierra de Castilla



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: Tempranillo

Alcohol degree: 14% Vol.

Total acidity: 5.5 g/l. Tartaric acid

Harvest date: September 2021

Bottling date: January 2022

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



VINEYARD

Las Carreterillas y Los Porches



AGEING

4 months in oak casks

The most jovial and carefree red wine



VINTAGE REPORT

It has been a year marked by the frosts of “Filomena” and the plants have started to show the greatness of their immune system. Vigour, balance and general health. The weather has also been good. The harvest was around 5,000 kilos per hectare.

TASTING NOTES



Colour: Clean, bright, intense purple colour with a bluish rim. Tinted, abundant, slow-falling legs.



Nose: Good intensity with aromas of red and black fruits, such as sloes and cassis, with light touches of vanilla. Perfect balance between fruit and oak.



Palate: Fresh, creamy and fleshy on the palate. Agile and full-bodied on the palate. The acidity is well balanced with the alcohol, making it pleasant and very Spanish. A long and persistent wine.



Food Pairing: Very suitable for cheeses and sausages. Perfect with traditional dishes such as stews and casseroles. The meats that go best with this wine are lamb and kid.

