

Clavis 2016

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: Various

Category: Tradicional

Alcohol degree: 14% Vol.

Total acidity: 7,0 g/l Tartaric acid

Harvest date: 1st week of October

Bottling date: July 2020

Vinification: Fermentation and maceration in stainless Steel Vats for 21 days. Malolactic fermentation in oak barrels



VINEYARD

Pico Garbanzo



AGEING

36 months in 100% new french oak casks.

*Our unique varietal blend.
Liquid landscape*



VINTAGE REPORT

After a quite dry 2015, Winter 2016 went on without rainfalls. We faced the beginning of the Spring with the just budding. April was the month that brought abundant raining and without frosts, so the vine recovered the required vigor. A heat wave hit in the first week of September, causing a plant stress, so the harvest was delayed until recovering a normal photosynthesis level, near the full maturity. The final result has been fine wines, somewhat thinner than we are used to, but with good foundations to develop well in bottle as it happened with the 2003 vintage

TASTING NOTES



Colour: Bright and clean, high intensity. Intense purple colour with a bluish rim. Coloured, abundant and dense legs.



Nose: Intense aromas of undergrowth and balsamic (thyme, rosemary, mint) mixed with citrus aromas (grapefruit, orange peel) and fruit (peach skin), all balanced with spicy hints of new wood and mineral background.



Palate: With fresh sensations from the start, it develops great volume and structure with hints of its time in oak at the end of the tasting. It has no edges, it is round and silky with great amplitude, with tannin present but fine and elegant. Very fresh and elegant. Spectacular.



Food pairing: Cured sheep and goat cheeses. Suckling pig and lamb. In general, fatty meats that are enhanced by the fresh counterpoint of this wine. Its star dish is grilled turbot from the Cantabrian Sea..

