

# Finca Antigua Crianza Único 2020

DO La Mancha

  
FINCA ANTIGUA

## TECHNICAL DETAILS

**Variety:** 50% Tempranillo, 20% C. Sauvignon , 20% Merlot, 10% Syrah

**Category:** Crianza

**Alcohol degree:** 14% Vol.

**Total acidity:** 5.4 g/L. Tartaric Acid

**Harvest Date:** 2<sup>nd</sup> week of September to 3<sup>rd</sup> week of October

**Bottling Date:** Febrero 2024

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



### VINEYARD

Finca Antigua



### AGEING

18 months in american and french oak barrels

***The key to Finca Antigua,  
originally from the high altitude  
vineyards***



## VINTAGE REPORT

Vigor, balance and top health have marked this year 2020. The weather has also accompanied this vintage as July nights were very cold and we hardly suffered a few days of heat. The harvest has been around 6,000 kg/ha. We started at the beginning of September and finished at the end of October. The wines of this vintage are found to be more fine and elegant than those of an average year at Finca Antigua but keeping its balsamic and mineral character, depth of color and freshness in the mouth; just a little less tannic.

## TASTING NOTES



**Colour:** High intensity of dark ruby colour, bright and crystalline. The rim has cardinal glints. Abundant and dense legs.



**Nose:** High intensity with hints of menthol and minerals. Milky notes of yoghurt and roasted background with hints of scrubland and undergrowth. Its ageing in oak gives it spicy notes (nutmeg, clove and tobacco) with light toasted notes.



**Palate:** Creaminess and smoothness at the beginning, with a spherical development of great volume and no sharp edges. The acidity and alcohol content are very well matched. Long finish and creamy aftertaste. Fresh.



**Food Pairing:** Ideal with rice dishes and Italian pasta dishes. It goes well with medium cured cheeses and with grilled white meats or meats in sauce. It goes well with fish such as sea bass or monkfish.