Finca Antigua Syrah 2020

DO La Mancha

FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Syrah
Category: Crianza
Alcohol degree: 13.5% Vol.
Total acidity: 5,3 g/l. Tartaric acid
Harvest date: 2nd week of September
Bottling date: June 2022
Vinification: Fermentation in stainless steel, temperature-controlled vats. Maceration for 17 days.

VINEYARD
La Alfalfa (25 has)

AGEING
12 months in French oak casks

A commitment to creativity, avant-garde and innovative wines

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: Deep purple colour with a very glyceric, coloured legs. Limpid with glittering sparkles.

Nose: Notes of blue flowers such as violets, lilacs, liquorice and inkwell. Very complex. The perfectly integrated wood shows notes of clove, cedar and spices. It is of great complexity and elegance with clear varietal notes of cold zone.

Gusto: A pleasant, creamy and fat on the palate, due to the well-polished grape tannin, which is accompanied by clearly French oak tannin. Spectacular development on the palate with a tasty finish. Invites you to repeat the drink. Good acidity.

Maridaje: Particularly suitable for grilled meats, rice dishes with meat and vegetables (paella) and medium to mature cheeses. It can accompany fish such as grilled tuna.