

Finca Antigua Viura 2024

DO La Mancha


FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Viura

Category: Young. Organic

Alcohol degree: 12.5% Vol.

Total acidity: 3,2 g/l Tartaric acid

Harvest date: 3rd week of September

Bottling date: February 2025

Vinification: Fermentation in stainless steel, temperature-controlled vats. Fermentation/maceration for 23 days.



VINEYARD

El Palomar



AGEING

Five months on lees with weekly stirring

***The purity of the Viura
grape aged on lees***



VINTAGE REPORT

The 2024 vintage at Finca Antigua was one of the longest in recent memory due to this year's weather conditions. It has presented logistical challenges that we have been able to overcome well, and for us it will be a good harvest. It promises well-structured wines, with great intensity of colour in the reds and freshness and fruity aromas in the whites, standing out as a balanced vintage.

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.

