

Zagal de Finca Antigua 2022

IGP Vino de la Tierra de Castilla


FINCA ANTIGUA

TECHNICAL DETAILS

Variety: Tempranillo

Alcohol degree: 14% Vol.

Total acidity: 4,98 g/l. Tartaric acid

Harvest date: September 2022

Bottling date: January 2023

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



VINEYARD

Las Carreterillas y Los Porches



AGEING

5 months in oak casks

The most jovial and carefree red wine



VINTAGE REPORT

The harvest began in Finca Antigua on August 16th, with the white varieties, and went on until October 6th. The efficiency has been 40% lower than expected due to the drought and the extreme heat this year. But the quality of the wines will be at the same level that the estate maintains since its beginning with high layers of color, structure, and perfect phenolic maturation.

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.

