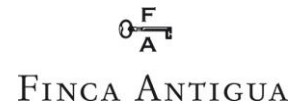


# Finca Antigua Reserva 2018



DO La Mancha

## TECHNICAL DETAILS

**Variety:** 60% Cabernet Sauvignon, 20% Merlot , & 20% Syrah

**Category:** Reserva

**Alcohol degree:** 14% Vol.

**Total acidity:** 5,6 g/l. Tartaric acid

**Harvest date:** 4<sup>th</sup> week of September to 1<sup>st</sup> week of October

**Bottling date:** January 2023

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



### VINEYARD

Finca Antigua



### AGEING

15 months in French oak casks

***The result of our very special  
and personal terroir***



## VINTAGE REPORT

A dizzying year, after an extremely dry autumn and winter, the rains arrived by the end of it, and continued strongly during the spring until they reached a sufficient quantity, the usual for a full year and highly expected after 5 consecutive years of strong drought. An unbeatable summer, with all the nights cool and without significant heat waves, made us anticipate a "textbook" 2018 vintage, from which we expected a "mythical vintage". But finally in Finca Antigua, that great vintage will remain only in the quality part because, unfortunately, we were affected by a strong and unusual hail that significantly reduced the production. But being positive, this will result in wines of excellent concentration and character.

## TASTING NOTES



**Colour:** Bright cherry red colour, very deep, with crystalline glints. Tinted legs, very abundant and dense with a slow run.



**Nose:** High aromatic intensity, attractive sensations of undergrowth, leaf litter and balsamic notes of fresh mint, thyme and eucalyptus leaf. Milky and vanilla hints. The wood, very well integrated with the fruit, contributes spicy aromas of tobacco leaves, hints of juniper and aniseed from the new French oak. Very elegant, complex and suggestive notes.



**Palate:** The attack evokes fullness and forcefulness with development on the palate of great volume and structure, but without showing any sensation of harshness, very fatty and pleasant. Great freshness in its aftertaste that makes it tremendously appetizing and helps to take hearty meals. Balsamic aftertaste.



**Food Pairing:** Of course, medium and mature cheeses. Surprisingly, it pairs well with oily fish such as turbot or salmon. As for meats, it goes well with red meats, roast lamb and big game dishes, wild boar and deer.