

# Finca Antigua Cabernet Sauvignon 2020

DO La Mancha



FINCA ANTIGUA

## TECHNICAL DETAILS

**Variety:** 100% Cabernet Sauvignon

**Category:** Crianza

**Alcohol degree:** 13.5% Vol.

**Total Acidity:** 5,4 g/l. Tartaric acid

**Harvest date:** 1<sup>st</sup> week of October

**Bottling date:** November 2022

**Vinification:** Fermentation in stainless steel, temperature-controlled vats. Maceration for 18 days.



## VINEYARD

Las Mateas (115 has)



## AGEING

12 months in American oak casks

***A commitment to creativity, avant-garde and innovative wines***



## VINTAGE REPORT

Vigour, balance and full health have marked this year 2020. The weather has also been good, as the nights in July were very cold and we only had a few hot days. The harvest has been around 6000 kg/ha, we started at the beginning of September and finished at the end of October. The wines of this vintage are finer and more elegant than those of an average year at Finca Antigua, but retain their balsamic and mineral character, as well as their depth of colour and freshness on the palate; just a little less tannic.

## TASTING NOTES

**Colour:** Bright and clean, with high intensity. Cherry colour with bluish iridescence. Abundant and tinted legs.

**Nose:** Very varietal on the nose, with balsamic and mineral hints typical of the variety but with the Finca Antigua hallmark, the milky and undergrowth notes and denoting the freshness that we obtain thanks to the altitude of the estate.

**Palate:** Robust attack with great structure at the beginning and development of horizontal and vertical sensation volume. A certain grape tannin that gives it corpulence and above all great freshness that cleanses the mouth. The wood in the background, but with a long and lasting aftertaste.

**Food pairing:** Cured sheep and goat cheeses. Pairs well with red meats and lamb. Ideal with big game dishes such as venison, chamois or braised wild boar.