

Finca Antigua Garnacha 2020

DO La Mancha


FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Garnacha

Category: Crianza

Alcohol degree: 14% Vol.

Total acidity: 5,5 g/L. Tartaric acid

Harvest date: 4th week of September

Bottling date: July 2022

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



VINEYARD

El Granero (3 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: Medium-high intensity purple colour with cardinal rim and bright flashes. Dense, coloured legs that are silky to the eye.



Nose: Floral aromas (azalea flower and tree of paradise) and undergrowth (pine bark, leaf litter and broken holly leaf), very complex as far as varietal aromas are concerned. The barrel ageing gives it light toasted notes, tobacco and fine woods such as walnut.



Palate: Intense attack, but with a silky sensation from the start. Despite its very fine tannin, it has structure and nerve (great capacity for ageing in bottle). Fresh, long and tasty finish.



Food pairing: Cured sheep and goat cheeses. White meats such as turkey and grilled chicken. Great with grilled veal without sauces and with the legumes (chickpeas) and meats of the cocido madrileño stew.