

Finca Antigua Tempranillo 2021

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Crianza

Alcohol degree: 14% Vol.

Total acidity: 4,9 g/l. Tartaric acid

Harvest date: 4rd week of September

Bottling date: November 2023

Vinification: Fermentation in stainless steel, temperature-controlled vats. Maceration for 16 days.



VINEYARD

Escalerillas (62 has)



AGEING

11 months in American oak casks

A commitment to creativity, avant-garde and innovative wines



VINTAGE REPORT

It has been a year marked by the frosts of "Filomena" and the plants have started to show the greatness of their immune system. Vigour, balance and general health. The weather has also been good. The harvest was around 5,000 kilos per hectare.

TASTING NOTES



Colour: Clean, bright, high layer, intense purple colour with a bluish rim. Abundant, dyed legs.



Nose: High intensity, with aromas of red fruit compote, yoghurt (dairy), dried figs, vanilla, sloes and white chocolate. Very elegant contribution of wood with a balance between fruit and ageing. Elegant and concentrated.



Palate: Creamy, robust attack, but without edges, fleshy. It develops a sensation of volume on the palate that gives it character, finishing with freshness and a clean sensation. Very long and persistent.



Food pairing: Particularly suitable for medium-high cured sheep and goat cheeses. The meats that pair best with this wine are lamb and kid. It can also be paired with veal and beef. Ideal for vegetable stews such as fabada asturiana or chickpea stew.