

Finca Antigua Cabernet Sauvignon 2022

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Cabernet Sauvignon

Category: Crianza. Organic

Alcohol degree: 13% Vol.

Total Acidity: 5,8 g/l. Tartaric acid

Harvest date: 1st week of October

Bottling date: November 2024

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



VINEYARD

Las Mateas (115 has)



AGEING

12 months in American oak casks

A commitment to creativity, avant-garde and innovative wines



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: 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.