

# Finca Antigua Syrah 2022

DO La Mancha



FINCA ANTIGUA

## TECHNICAL DETAILS

**Variety:** 100% Syrah

**Category:** Crianza. Organic

**Alcohol degree:** 13.5% Vol.

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

**Harvest date:** 2<sup>nd</sup> week of September

**Bottling date:** July 2025

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



## VINEYARD

La Alfalfa (25 has)



## AGEING

12 months in French 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:** Deep purple colour with a very glyceric, coloured legs. Limpid with glittering sparkles.



**Nose:** Notes of blue flowers such as violets, lilacs, liquorice and inkwell. Very complex. The perfectly integrated wood shows notes of clove, cedar and spices. It is of great complexity and elegance with clear varietal notes of cold zone.



**Gusto:** A pleasant, creamy and fat on the palate, due to the well-polished grape tannin, which is accompanied by clearly French oak tannin. Spectacular development on the palate with a tasty finish. Invites you to repeat the drink. Good acidity.



**Maridaje:** Particularly suitable for grilled meats, rice dishes with meat and vegetables (paella) and medium to mature cheeses. It can accompany fish such as grilled tuna.