

Finca Antigua Tempranillo 2022

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Crianza. Organic

Alcohol degree: 14% Vol.

Total acidity: 3,6 g/l. Tartaric acid

Harvest date: 4th week of September

Bottling date: June 2024

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



VINEYARD

Escalerillas (62 has)



AGEING

10 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: 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.