

Finca Antigua Viura 2025

DO La Mancha

TECHNICAL DETAILS

Variety: 100% Viura

Category: Young. Organic

Alcohol degree: 12.5% Vol.

Total acidity: 3,4 g/l Tartaric acid

Harvest date: 3rd week of September

Bottling date: February 2026

Vinification: Fermentation in stainless steel, temperature-controlled vats. Fermentation/maceration for 23 days.



VINEYARD

El Palomar



AGEING

Five months on lees with weekly stirring

*The purity of the Viura
grape aged on lees*



FINCA ANTIGUA

VINTAGE REPORT

The 2025 vintage at Finca Antigua can be described as “high quality due to concentration.” The reduction in production compared to a normal harvest has resulted in excellent grapes, with very fine tannins, good acidity, and very pure fruit, comparable to recent great vintages such as 2010, 2016, and 2020. The wines show high varietal expression and a very balanced profile, which bodes well for both the young wines and the crianzas and reservas from the estate.

TASTING NOTES



Colour: Lemon yellow with frosted green glints, clean, bright and very glyceric legs.



Nose: Clean and frank aromatic set, of high intensity where notes of apricot, peach, pear, fennel and white flowers (camomile, jasmine) stand out. Hints of freshly cut hay and light touches of smoke.



Palate: Velvety and silky on the palate, developing towards great volume and structure. The balanced acidity gives it freshness and nerve. Long and tasty, fruity aftertaste, with an even more intense retro nasal sensation than in the olfactory phase, with hints of fennel and aniseed.



Food Pairing: Fresh seafood and white fish. Caldero and "a banda" rice. Pasta au gratin and white meats.