Finca Antigua Merlot 2016

VINEYARD: Sierra de La Higuera (40 Has)

VARIETY: 100% Merlot

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 14% Vol.

TOTAL ACIDITY: 5,6 g/l. Tartaric

HARVEST DATE: 2nd week of September

BOTTLING DATE: Enero 2018

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 14 days.

AGEING: 9 Months in french oak casks

VINTAGE REPORT

A dizzying year, after an extremely dry autumn and winter, the rains arrived by the end of it, and continued strongly during the spring until they reached a sufficient quantity , the usual for a full year and highly expected after 5 consecutive years of strong drought. An unbeatable summer, with all the nights cool and without significant heat waves, made us anticipate a "textbook" 2018 vintage, from which we expected a "mythical vintage". But finally in Finca Antigua, that great vintage will remain only in the quality part because, unfortunately, we were affected by a strong and unusual hail that significantly reduced the production. But being positive, this will result in wines of excellent concentration and character.

TASTING NOTES

Colour:
Medium-high depth, with deep, cherry-red colour and blue rim. Bright and crystal clear with marked, tinted tears.

Nose:
Powerful bouquet of white flowers (honeysuckle, nettle and birch flower) with touches of French patisserie, and a toasted flavour from the oak that blends perfectly with the touch of pastrie.

Palate:
Silky, rounded and very fresh, full-bodied and with no sharp edges, but at the same time showing great backbone and above all its freshness in spite of its maturity. Fine and elegant finish.

Food Pairing:
Ideal for accompanying Japanese dishes such as Yakitori and Teriyaki. A good match for dry fish such as monkfish or gilt head fish. It makes a good accompaniment to white meat and is perfect for drinking with mild cow's and sheep's milk cheeses.

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