



FINCA ANTIGUA

Finca Antigua Syrah 2016



VINEYARD: La Alfalfa (25 has)

VARIETY: 100% Syrah

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 14% Vol

TOTAL ACIDITY: 5,6 g/L. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: March 2018

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 18 days.

AGEING: 10 months in French oak cask

VINTAGE REPORT

After a quite dry 2015, Winter 2016 went on without rainfalls. We faced the beginning of the Spring with the just budding. April was the month that brought abundant raining and without frosts, so the vine recovered the required vigor. A heat wave hit in the first week of September, causing a plant stress, so the harvest was delayed until recovering a normal photosynthesis level, near the full maturity. The final result has been fine wines, somewhat thinner than we are used to, but with good foundations to develop well in bottle as it happened with the 2003 vintage.

TASTING NOTES

Colour:

Deep purple colour with tinted and very glyceric tears. Crystal clear with bright glints.

Nose:

Aromas of blue flowers like violets and lilac stand-out, with hints of liquorice and ink. Very complex. The oak is perfectly integrated giving scents of clove, cedar and spices. It has a great complexity and elegance with clear varietal aromas of a cold region.

Palate:

Beautiful, creamy and rich entry given how polished the grape tannins are when accompanied by what is clearly French wood. Unfolds spectacularly over the palate with an exquisite finish. Great acidity.

Food Pairing:

Especially suited for accompanying grilled meat, rice dishes with meat and vegetables (paella) and medium and mature aged cheeses. It can also accompany fish such as grilled tuna.



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