



FINCA ANTIGUA

Finca Antigua Orgánico 2017



VINEYARD: Finca Antigua

VARIETY: Syrah y Garnacha

D.O.: La Mancha

CATEGORY: Generic

ALCOHOL DEGREE: 13% Vol

TOTAL ACIDITY: 5,8 g/L. Tartaric

HARVEST DATE: September 2017

BOTTLING DATE: January 2019

VINIFICATION: Fermentation in stainless steel tanks for 19 days with indigenous yeast.

AGEING: 6 months in oak casks

VINTAGE REPORT

The earliest harvest in our history started on August 10th, but more dramatic was what happened at the end of that month and beginning of the next one, due to heat waves which were always there.

The final result was for a very short harvest and wines more Mediterranean than we are used to in this vineyard. Very elegant wines, with a fine tannic profile, average acidity and phenolic structure. Wines to keep no longer than 10 years.

TASTING NOTES

Colour:

Bright and clean, high intensity. Intense purple color, with bluish rim. Colored leg, thick and abundant.

Nose:

Aromas recalling the vineyard surrounding, with notes to scrubland, balsamic; fresh and fruity with currant and blackberry. Very complex and elegant. The light aromas from the barrel recall to spices (clove and pepper). Slight vanilla notes.

Palate:

In mouth it is fresh, without edges and light alcoholic weight. High acidity but balanced with the alcohol, so the volume that it shows is very pleasant. In aftertaste the fresh notes to scrubland and berries appear again.

Food Pairing:

Semi-matured sheep or goat milk cheeses, "torta del casar"... It perfectly accompanies red meats, suckling lamb and big and small game meat. It is very suitable to combine with stews that compensate its freshness in a very pleasant way.



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