



FINCA ANTIGUA

Finca Antigua Cabernet Sauvignon 2016

VINEYARD: Las Mateas (115 has)

VARIETY: 100% Cabernet Sauvignon

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 14 % vol

TOTAL ACIDITY: 5.7 g/l. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: May 2018

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 19 days

AGEING: 9 months in American oak casks

VINTAGE REPORT

After a quite dry 2015, Winter 2016 went on without rain falls. 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:

Bright and clear, with high depth. Cherry-black colour with bluish iridescence. Marked and coloured glycerol tears.

Nose:

Aromas very typical from this variety, with balsamic and mineral hints from the cabernet but with the signature of Finca Antigua, nuances of dairy and undergrowth, indicating the freshness we obtain due to the altitude of the estate.

Palate:

Robust, with a lot of backbone initially unfolding a full-bodied sensation horizontally and vertically. Certain grape tannins provide fleshiness and above all a great freshness that cleans the palate. The oak coming through after with a long and persistent finish.

Food Pairing:

Aged sheep and goat's milk cheeses. It is a good accompaniment to red meats and lamb. Ideal for big game dishes such as venison, chamois or casseroled wild boar. It enhances the Madrid one-pot pulse and meat dishes.



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