

Clavis 2010

VINEYARD: Pico Garbanzo.

VARIETY: Various.

D.O.: La Mancha

CATEGORY: Traditional .

ALCOHOL DEGREE: 14 % vol .

TOTAL ACIDITY: 6.3 g / l . Tartaric.

HARVEST DATE: 1st week of October

BOTTLING DATE: June 2013

VINIFICATION: Fermentation and maceration in stainless steel vats during 22 days. Malolactic in oak cask.

AGEING: 22 months in 100% new french oak casks.

VINTAGE REPORT

It is the vintage of the balance. A winter with lots of snow and rainfalls led to a rainy spring with an extraordinary budding that caused a high vegetation, so a big leaf surface. The summer had mild temperatures and bit thermal ranges.

A vintage of balanced wines, fresh and with a big ageing potential, where only the grape will give the character to this vintage.

TASTING NOTES

Colour:

Bright and clean, with great depth. Intense purple colour with bluish rim. Marked, tinted and dense tears in abundance.

Nose:

Intense aromas of undergrowth and balsamic herbs (thyme, rosemary, mint) blended with citrus aromas (grapefruit, orange peel) and fruit aromas (peach skin), balanced with spiciness nuances of new wood and mineral background.

Palate:

Fresh sensations from the beginning, unfolding full-bodied with plenty of backbone and hints of oak at the end. This has no sharp edges, is rounded and very silky, with fine and elegant tannins. Very fresh and exquisite. Spectacular.

Food Pairing:

Aged sheep and goat's milk cheese. Suckling pig and lamb. In general, juicy, succulent meats, which are enhanced by the fresh contrast of this wine. It is particularly recommended as an accompaniment to char-grilled turbot.



@fincaantigua



/fincaantigua

www.fincaantigua.com

<http://www.entrevinosypagos.com/en/>