



FINCA ANTIGUA

Finca Antigua Petit Verdot 2016



VINEYARD: El Granero (20 Has)

VARIETY: 100% Petit Verdot

D.O.: La Mancha

CATEGORY: Traditionally- vinified varietal

ALCOHOL DEGREE: 14% Vol

TOTAL ACIDITY: 5,0 g/l. Tátrica

HARVEST DATE: 4th week of September

BOTTLING DATE: January 2018

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 22 days.

AGEING: 8 months in French 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:

Impeccably clean and bright with a deep, rich purple colour and violet rim, great depth and opaque.

Nose:

Varietal aromas (lilac, blackberry and coriander) and of undergrowth (pine bark and fallen leaves), very complex with regards to these aromas. The ageing in oak provides light notes of dairy, cigarbox and fine woodwork. Elegant.

Palate:

Good backbone with a fine and more elegant tannin, rich, and is not aggressive to the taste buds, it's smooth and very elegant.

Food Pairing:

Strong, dry sheep and goat's milk cheeses. Oven-roasted lamb and goat. This wine is also interesting with grilled duck magret, tripe and botillo (Spanish cuisine).



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