



FINCA ANTIGUA

Finca Antigua Reserva 2012



VINEYARD: Pedazo Chicote, La Longuera y Casilla Nueva

VARIETY: 60% Merlot, 20% Cabernet Sauvignon & 20% Syrah

D.O.: La Mancha

CATEGORY: Reserva

ALCOHOL DEGREE: 14% vol.

TOTAL ACIDITY: 6.9 g/l. Tartaric

HARVEST DATE: 1st and 4th week of September

BOTTLING DATE: January 2016

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 24 days.

AGEING: 24 months in French oak casks

VINTAGE REPORT

One of the hottest years of our history. Long and rainy autumn, giving lots of water reserve for a dry and hot summer. Early but complete ripening that allows a good ageing.

TASTING NOTES

Colour:

Bright, very full and deep, cherry-red colour; crystal clear glints. Slow falling, dense, and colourful tears in abundance.

Nose:

Aromatically very intense, delightful sensations of forest, fallen leaves, and balsamic nuances with fresh mint, thyme and eucalyptus coming to the fore. Touches of vanilla and dairy. The oak is well integrated with the fruit, imbuing hints of spices, tobacco leaf, juniper and aniseed from the new French oak casks. Very elegant, complex and suggestive.

Palate:

Full and powerful entry with a great full-body and backbone that unfolds across the palate, but with no signs of harshness, very rich and pleasant. Very fresh making this tremendously appetizing and is perfect for combining with rich cuisine. Balsamic finish.

Food Pairing:

Excellent with medium aged and mature cheeses. A very good pairing with rich fish such as turbot or salmon. Also matches well with red meat, roast lamb and large game cuisine such as boar or venison.



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