



FINCA ANTIGUA

Finca Antigua Tempranillo 2016



VINEYARD: Escalerillas (62 has)

VARIETY: 100% Tempranillo

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 14% Vol

TOTAL ACIDITY: 5,9 g/L. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: April 2018

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 17 days.

AGEING: 10 months in American oak cask

VINTAGE REPORT

A dizzying year, after an extremely dry autumn and winter, the rains arrived by the end of it, and continued strongly during the spring until they reached a sufficient quantity, the usual for a full year and highly expected after 5 consecutive years of strong drought. An unbeatable summer, with all the nights cool and without significant heat waves, made us anticipate a "textbook" 2018 vintage, from which we expected a "mythical vintage". But finally in Finca Antigua, that great vintage will remain only in the quality part because, unfortunately, we were affected by a strong and unusual hail that significantly reduced the production. But being positive, this will result in wines of excellent concentration and character.

TASTING NOTES

Colour:

Clean and bright, deeply intense purple colour with bluish rim. Tinted tears in abundance.

Nose:

Great intensity, with aromas of preserved red fruit, yogurt (dairy), dried figs, vanilla, sloe, cassis, toffee and white chocolate. Very elegant contribution from the cask-ageing with a nice balance between fruit and oak. Elegant and concentrated.

Palate:

Creamy, robust, but not rough, and meaty. It unfolds in the mouth to create a full-bodied sensation which gives it character, leaving a fresh and clean finish. Very long and persistent.

Food Pairing:

Recommended especially for medium-aged sheep and goat's milk cheeses. With meat, it is best as an accompaniment to lamb and goat. It can also be matched with veal and beef. Ideal for stews, such as the Asturian ham and bean stew.



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