



FINCA ANTIGUA

Finca Antigua Viura 2018



VINEYARD: El Palomar

VARIETY: 100% Viura

D.O.: La Mancha

CATEGORY: Young

ALCOHOL DEGREE: 12,5% Vol

TOTAL ACIDITY: 5,1 g/L. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: Marzo 2019

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

AGEING: Five months over lees – stirred weekly

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:

Lemon yellow with glints of emerald green, clean, bright and with highly glyceric tears.

Nose:

Clean and honest overall aroma, great intensity with marked notes of apricot, peach, pear, fennel and those characteristic of white flowers (camomile, jasmine). Reminiscent of recently-cut hay and with light hints of smoke.

Palate:

Silky, velvety mouth entry which unfolds to a full body with backbone. The balanced acidity provides freshness and energy. Long and flavoursome, leaving a fruity finish, with a sensation that is even more intense than in bouquet, with marked recollections of fennel and aniseed.

Food Pairing:

Fresh seafood and white fish. Creamy rice and paella. Pasta au gratin and white meat.



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