



FINCA ANTIGUA

Clavis 2012

VINEYARD: Pico Garbanzo.

VARIETY: Various.

D.O.: La Mancha

CATEGORY: Traditional .

ALCOHOL DEGREE: 14 % vol .

TOTAL ACIDITY: 6.4 g /l . Tartaric.

HARVEST DATE: 3^{dr} week of September.

BOTTLING DATE: June 2015.

VINIFICATION: Fermentation and maceration in stainless steel vats during 23 days. Malolactic in oak cask.

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

VINTAGE REPORT

A year of short rainfall what made an early and concentrated harvest, giving wines of great ageing capacity and somewhat rustic, very pleasant.

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 spicy 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/>