



FINCA ANTIGUA

Finca Antigua Crianza 2014



VINEYARD: Finca Antigua

VARIETY: 50% Tempranillo, 20% C.Sauvignon, 20% Merlot, 10% Syrah

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 14% Vol

TOTAL ACIDITY: 5,9 g/l. Tátrica

HARVEST DATE: 1st week of September to 1st week of October

BOTTLING DATE: January 2017

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 19 days

AGEING: 15 months in american and french oak casks

VINTAGE REPORT

The preceding autumn was good to fill the soil with water, which allowed that the vegetative cycle developed with an enormous quantity of leaves although it was a year of short rainfall, normal ripening in terms of date, and very well balanced in tannins, acidity and alcohol, great vintage in Finca Antigua.

TASTING NOTES

Colour:

High depth, of ruby-red colouring, bright and crystal clear. Violet glints on the rim. Dense and full tears.

Nose:

Highly intense with mint and mineral aroma. Dairy hints of yoghurt. Toasty character with woodland hints. Its ageing in oak lends it nuances of spice (nutmeg, clove and tobacco) and a slight toasted sensation.

Palate:

As well as in the nose, it also brings out a smooth creaminess initially, with a full-bodied and rounded development, with no sharp edges. The acidity and alcohol well integrated and very balanced. Long and creamy finish. Very fresh.

Food Pairing:

Ideal as an accompaniment to Italian rice and pasta dishes. Well matched to medium aged cheeses and to white meat, either charcoal grilled or cooked in a sauce. Accompanies fish such as sea bass or monkfish, providing consistency to these dishes without affecting their elegance.



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