



Finca Antigua Viura 2019



VINEYARD: El Palomar

VARIETY: 100% Viura

D.O.: La Mancha

CATEGORY: Young

ALCOHOL DEGREE: 12,5% Vol

TOTAL ACIDITY: 5,2 g/L. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: February 2020

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats
Fermentation/maceration for 23 days.

AGEING: Five months over lees – stirred weekly

VINTAGE REPORT

After the excellent Easter rainfalls, spring and summer were extraordinarily dry. Summer has been one of the mildest in terms of temperatures that we remember and with large thermal amplitudes during July and August which made possible that the vines developed properly. The rainfall in September has helped us to complete the ripening of the grapes optimally although it is still early to talk about final quantities. Our Technical Team has already rated 2019 vintage as one of the best year in Finca Antigua's History.

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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