



FINCA ANTIGUA

# Finca Antigua Garnacha 2017



**VINEYARD:** El Granero (3 has)

**VARIETY:** 100% Garnacha

**D.O.:** La Mancha

**CATEGORY:** Traditionally- vinified varietal

**ALCOHOL DEGREE:** 13,5% Vol

**TOTAL ACIDITY:** 5,3 g/l. Tártrica

**HARVEST DATE:** 4<sup>th</sup> week of September

**BOTTLING DATE:** Marzo 2019

**VINIFICATION:** Fermentation in stainless steel, temperature-controlled vats. Maceration for 18 days.

**AGEING:** 10 months in American oak cask

## VINTAGE REPORT

The earliest harvest in our history. It has been the driest and hottest in memory. The result was for a very short harvest and wines more Mediterranean than we are used to in this vineyard. Very elegant wines, with a fine tannic profile, average acidity and phenolic structure.

## TASTING NOTES

### Colour:

Medium-high depth, rich purple colour with violet rim and shiny sparkles. Marked, tinted and dense glycerol tears with a noticeable silkiness to the eye.

### Nose:

Floral aromas (azalea flowers, russian-olive) and of undergrowth (pine bark, fallen leaves and crushed holly leaves), very complex in reference to the varietal aromas. Its ageing in oak lends light, toasted hints of tobacco and fine woods like walnut.

### Palate:

Intense presence but with a smooth and silky sensation from the beginning. Although it has a very fine tannin, this wine has great backbone and energy (great capacity for bottle-ageing). Fresh, long and tasty finish.

### Food Pairing:

Matured sheep and goat's milk cheeses. White meats like grilled turkey and chicken. Fantastic with charcoal-grilled veal without sauce and with the Madrid one-pot pulse (chickpeas) and meat dishes.



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