



FINCA ANTIGUA

Finca Antigua Viura 2016



VINEYARD: El Palomar

VARIETY: 100% Viura

D.O.: La Mancha

CATEGORY: Young

ALCOHOL DEGREE: 12,5% Vol

TOTAL ACIDITY: 5,4 g/L. Tartaric

HARVEST DATE: 4th week of September

BOTTLING DATE: February 2017

VINIFICATION: Fermentat ion in stainless steel, temperature-controlled vats
Fermentation/maceration for 26 days.

AGEING: Five months over lees – stirred weekly

VINTAGE REPORT

After a quite dry 2015, Winter 2016 went on without rainfalls. We faced the beginning of the Spring with the just budding. April was the month that brought abundant raining and without frosts, so the vine recovered the required vigor. A heat wave hit in the first week of September, causing a plant stress, so the harvest was delayed until recovering a normal photosynthesis level, near the full maturity. The final result has been fine wines, somewhat thinner than we are used to, but with good foundations to develop well in bottle as it happened with the 2003 vintage.

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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