



FINCA ANTIGUA

Finca Antigua Moscatel 2020 Naturalmente Dulce



VINEYARD: La Cueva

VARIETY: Moscatel Morisco

D.O.: La Mancha

CATEGORY: Traditional

ALCOHOL DEGREE: 13% Vol.

TOTAL ACIDITY: 6,3 g/L. Tartaric

HARVEST DATE: 1st week of September Manual

BOTTLING DATE: February 2021

VINIFICATION: Grapes naturally sun-dried on mats until the sugar level reaches above 300g/L. Posterior fermentation in stainless-steel vats, stopping the fermentation naturally, getting a residual sugar of 147 g/l.

VINTAGE REPORT

Vigor, balance and top health have marked this year 2020. The weather has also accompanied this vintage as July nights were very cold and we hardly suffered a few days of heat. The harvest has been around 6,000 kg/ha. We started at the beginning of September and finished at the end of October. The wines of this vintage are found to be more fine and elegant than those of an average year at Finca Antigua but keeping its balsamic and mineral character, depth of color and freshness in the mouth; just a little less tannic.

TASTING NOTES

Colour:

Lemon-yellow with emerald-green glints, clean, bright and with very glyceric tears. It's density can be seen in the glass.

Nose:

Very complex in a still glass. Highly intense aromas of the moscatel variety. Aromas of fruits like peach and apricot, of white flowers such as jasmine, fennel flower and of the hemp plant, and spices of anise and nutmeg.

Palate:

Velvet and silk as it enters the mouth, with an unravelling, sweet body. The acidity, unusual for a sweet wine, lends freshness and energy which compensates fantastically for the sweetness of the wine. Very long and pleasant finish with a great freshness.

Food Pairing:

Especially with desserts and all types of fruit, although combines well with foie, aged cheeses and other appetisers of nuts and dried fruits. Can also be served as a dessert by itself.



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