



FINCA ANTIGUA

# Finca Antigua Petit Verdot 2018



**VINEYARD:** El Granero (20 Has)

**VARIETY:** 100% Petit Verdot

**D.O.:** La Mancha

**CATEGORY:** Traditionally- vinified varietal

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

**TOTAL ACIDITY:** 5,4 g/l. Tátrica

**HARVEST DATE:** 1<sup>st</sup> week of October

**BOTTLING DATE:** March 2020

**VINIFICATION:** Fermentation in stainless steel, temperature-controlled vats. Maceration for 24 days.

**AGEING:** 10 months in French oak casks

## VINTAGE REPORT

A dizzying year, after an extremely dry autumn and winter, the rains arrived by the end of it, and continued strongly during the spring until they reached a sufficient quantity, and highly expected after 5 consecutive years of strong drought. An unbeatable summer, made us anticipate a "textbook" 2018 vintage, from which we expected a "mythical vintage". But finally, that great vintage will remain only in the quality part because, unfortunately, we were affected by a strong and unusual hail that significantly reduced the production. But being positive, this will result in wines of excellent concentration and character.

## TASTING NOTES

### Colour:

Impeccably clean and bright with a deep, rich purple colour and violet rim, great depth and opaque.

### Nose:

Varietal aromas (lilac, blackberry and coriander) and of undergrowth (pine bark and fallen leaves), very complex with regards to these aromas. The ageing in oak provides light notes of dairy, cigarbox and fine woodwork. Elegant.

### Palate:

Good backbone with a fine and more elegant tannin, rich, and is not aggressive to the taste buds, it's smooth and very elegant.

### Food Pairing:

Strong, dry sheep and goat's milk cheeses. Oven-roasted lamb and goat. This wine is also interesting with grilled duck magret, tripe and botillo (Spanish cuisine).



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