



FINCA ANTIGUA

Finca Antigua Cabernet Sauvignon 2018



VINEYARD: Las Mateas (115 has)

VARIETY: 100% Cabernet Sauvignon

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5 % vol

TOTAL ACIDITY: 5.5 g/l. Tartaric

HARVEST DATE: 1st week of October

BOTTLING DATE: May 2020

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 19 days

AGEING: 12 months in American 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:

Bright and clear, with high depth. Cherry-black colour with bluish iridescence. Marked and coloured glycerol tears.

Nose:

Aromas very typical from this variety, with balsamic and mineral hints from the cabernet but with the signature of Finca Antigua, nuances of dairy and undergrowth, indicating the freshness we obtain due to the altitude of the estate.

Palate:

Robust, with a lot of backbone initially unfolding a full-bodied sensation horizontally and vertically. Certain grape tannins provide fleshiness and above all a great freshness that cleans the palate. The oak coming through after with a long and persistent finish.

Food Pairing:

Aged sheep and goat's milk cheeses. It is a good accompaniment to red meats and lamb. Ideal for big game dishes such as venison, chamois or casseroled wild boar. It enhances the Madrid one-pot pulse and meat dishes.



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