



FINCA ANTIGUA

Finca Antigua Syrah 2018



VINEYARD: La Alfalfa (25 has)

VARIETY: 100% Syrah

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 14,5% Vol

TOTAL ACIDITY: 6,0 g/L. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: February 2020

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats. Maceration for 17 days.

AGEING: 12 months in French oak cask

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:

Deep purple colour with tinted and very glyceric tears. Crystal clear with bright glints.

Nose:

Aromas of blue flowers like violets and lilac stand-out, with hints of liquorice and ink. Very complex. The oak is perfectly integrated giving scents of clove, cedar and spices. It has a great complexity and elegance with clear varietal aromas of a cold region.

Palate:

Beautiful, creamy and rich entry given how polished the grape tannins are when accompanied by what is clearly French wood. Unfolds spectacularly over the palate with an exquisite finish. Great acidity.

Food Pairing:

Especially suited for accompanying grilled meat, rice dishes with meat and vegetables (paella) and medium and mature aged cheeses. It can also accompany fish such as grilled tuna.



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