



Finca Antigua Viura 2021

VINEYARD: El Palomar

VARIETY: 100% Viura

D.O.: La Mancha

CATEGORY: Young

ALCOHOL DEGREE: 12,5% Vol

TOTAL ACIDITY: 5,5 g/L. Tartaric

HARVEST DATE: 3rd week of September

BOTTLING DATE: February 2022

VINIFICATION: Fermentation in stainless steel, temperature-controlled vats
Fermentation/maceration for 24 days.

AGEING: Five months over lees – stirred weekly

VINTAGE REPORT

It has been a year marked by the frosts of “Filomena” depression and the plants have begun to show the greatness of their immune system. Vigor, balance and health in its entirety. The weather has also accompanied. The harvest has been about 5,000 kilos per hectare.

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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