



FINCA ANTIGUA

Finca Antigua Garnacha 2018



VINEYARD: El Granero (3 has)

VARIETY: 100% Garnacha

D.O.: La Mancha

CATEGORY: Crianza

ALCOHOL DEGREE: 14% Vol

TOTAL ACIDITY: 6,0 g/l. Tártrica

HARVEST DATE: 1st week of October

BOTTLING DATE: Marzo 2020

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

AGEING: 12 months in American 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:

Medium-high depth, rich purple colour with violet rim and shiny sparkles. Marked, tinted and dense glycerol tears with a noticeable silkiness to the eye.

Nose:

Floral aromas (azalea flowers, russian-olive) and of undergrowth (pine bark, fallen leaves and crushed holly leaves), very complex in reference to the varietal aromas. Its ageing in oak lends light, toasted hints of tobacco and fine woods like walnut.

Palate:

Intense presence but with a smooth and silky sensation from the beginning. Although it has a very fine tannin, this wine has great backbone and energy (great capacity for bottle-ageing). Fresh, long and tasty finish.

Food Pairing:

Matured sheep and goat's milk cheeses. White meats like grilled turkey and chicken. Fantastic with charcoal-grilled veal without sauce and with the Madrid one-pot pulse (chickpeas) and meat dishes.



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