

Finca Antigua Merlot 2020

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Merlot

Category: Crianza

Alcohol degree: 14% Vol.

Total acidity: 5.45 g/L. Tartaric acid

Harvest date: 1st week of September

Bottling date: June 2022

Vinification: Fermentation in stainless steel, temperature-controlled vats. Maceration for 16 days.



VINEYARD

Sierra de La Higuera (40 Has)



AGEING

11 months in French oak casks

*A commitment to creativity,
avant-garde and innovative wines*



VINTAGE REPORT

Vigor, balance and top health have marked this year 2020. The weather has also accompanied this vintage as July nights were very cold and we hardly suffered a few days of heat. The harvest has been around 6,000 kg/ha. We started at the beginning of September and finished at the end of October. The wines of this vintage are found to be more fine and elegant than those of an average year at Finca Antigua but keeping its balsamic and mineral character, depth of color and freshness in the mouth; just a little less tannic.

TASTING NOTES



Colour: Medium-high intensity cherry-red colour, bright and clear with coloured legs. Purple edges. Bright and crystalline..



Nose: Powerful nose of white flowers (honeysuckle, nettle and birch blossom) with notes of Central European patisserie and toast from the barrel that combine very well with the pastry notes.



Palate: Silky, round and very fresh, with volume, without edges, but showing at the same time structure and above all freshness despite its maturity. Fine, elegant finish



Food Pairing: Ideal accompaniment to Japanese dishes (Yakotori, Teriyaki). Pairs well with dry fish such as monkfish or sea bream. It enhances white meats and is perfect with soft cow and sheep cheeses.

