

Finca Antigua Petit Verdot 2020

DO La Mancha



FINCA ANTIGUA

TECHNICAL DETAILS

Variety: 100% Petit Verdot

Category: Crianza

Alcohol degree: 13.5% Vol.

Total acidity: 5.2 g/l. Tartaric acid

Harvest date: 1st week of October

Bottling date: June 2022

Vinification: Fermentation in stainless steel, temperature-controlled vats. Maceration for 23 days.



VINEYARD

El Granero (20 Has)



AGEING

10 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: Impeccable cleanliness and brightness, of high intensity and purple colour with cardinal rim, deep and opaque.



Nose: Varietal aromas (blackberries and coriander) and undergrowth (pine bark and leaf litter), very complex as far as aromas are concerned. The barrel ageing gives it light milky notes, cigar box and fine woodwork. Elegant and suggestive.



Palate: Structured, but with very fine tannin and more polished, oily, it does not attack the palate, it is smooth and fine. Very elegant.



Food pairing: Cured sheep and goat cheeses. Lamb and goat baked in a wood-fired oven. Interesting pairing with grilled duck magret. Callos a la madrileña and botillo.

