



FINCA ANTIGUA



PRODUCER PROFILE

Estate founded: 1998
Region: DO La Mancha
Country: Spain

Tempranillo 2015

WINE DESCRIPTION

In Spain, the Tempranillo grape is typically viewed as royalty as it accounts for over 50% of the country's quality wine. It is planted in nearly every winemaking region and is traditionally viewed as the grape best able to embody the true terroir of the land. This wine is no different as it encapsulates La Mancha's duality: rich history and modern technology.

WINE PRODUCTION

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

TASTING NOTES

Ruby-red with garnet highlights, this wine shows the aromas typical to La Mancha: black cherries, raspberries, strawberry jam, and spices. However, underneath those aromas, pervasive minerality and spiciness add to the complexity of this delicious wine. On the palate, crisp acidity, smooth tannins, and a moderate to full body give this wine great structure and ultimate ageworthiness.

FOOD PAIRING

Especially recommended for medium-aged sheep and goat's milk cheeses. It is best with lamb and goat meat but can also be paired with veal and beef. Ideal for stews, such as the Asturian ham and bean stew.

VINEYARD & PRODUCTION INFO

Vineyard name:	Escalerillas
Vineyard size:	1,053 acres
Soil composition:	Calcareous and loam
Training method:	Espalier
Elevation:	2,970 feet
Vines/acre:	640
Yield/acre:	2.4 tons
Exposure:	Eastern / Western
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	2001
Bottles produced of this wine:	150,000

WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	23 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	16 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	<4 years
Type of oak:	American
Length of aging before bottling:	10 Months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.6 g/L

