



# FINCA ANTIGUA



## PRODUCER PROFILE

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

## Cabernet Sauvignon 2015

### WINE DESCRIPTION

Finca Antigua or "Old Estate", was given this name in honor of old vines which yield such impressive wines. The Finca Antigua Cabernet Sauvignon was fermented in stainless steel tanks and aged 10 months in American oak barrels.

### WINE PRODUCTION

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

### TASTING NOTES

This 100% Estate Cabernet Sauvignon has depth and concentration with a deep garnet core and blue iridescence rim. Robust aromas of thyme, rosemary and fennel are due to the wild herbs that are interspersed throughout the vineyard as over 50 % is left intentionally unplanted to foster biodiversity. The backbone of acidity for this wine comes from the diurnal shift and cooling influence of the high elevation of almost 3,000 feet above sea level. 4 days of skin maceration along with a deliberately slow 28 day fermentation allow for both skin and oak tannin to provide structure and grip.

### FOOD PAIRING

Recommended especially for medium-aged sheep and goat's milk cheeses. With meat, it is best as an accompaniment to lamb and goat. It can also be matched with veal and beef. Ideal for stews, such as bean stew.

### VINEYARD & PRODUCTION INFO

|                                |                       |
|--------------------------------|-----------------------|
| Vineyard name:                 | Las Mateas            |
| Vineyard size:                 | 288 acres             |
| Soil composition:              | Trelling system       |
| Training method:               | Trelling system       |
| Elevation:                     | 2,970 feet            |
| Vines/acre:                    | 640                   |
| Yield/acre:                    | 2.4 tons              |
| Exposure:                      | Eastern / Western     |
| Year vineyard planted:         | 1990                  |
| Average Vine Age:              | 25                    |
| Harvest time:                  | 3rd week of September |
| First vintage of this wine:    | 2001                  |
| Bottles produced of this wine: | 84,000                |

### WINEMAKING & AGING

|                                   |                         |
|-----------------------------------|-------------------------|
| Varietal composition:             | 100% Cabernet Sauvignon |
| Fermentation container:           | Stainless steel tanks   |
| Length of alcoholic fermentation: | 10 days                 |
| Fermentation temperature:         | 82 °F                   |
| Maceration technique:             | Pumpovers               |
| Length of maceration:             | 4 days                  |
| Malolactic fermentation:          | Yes                     |
| Fining agent:                     | Bentonite               |
| Type of aging container:          | Barriques               |
| Size of aging container:          | 225 L                   |
| Age of aging container:           | Less than 4 years       |
| Type of oak:                      | American                |
| Length of aging before bottling:  | 10 months               |
| Length of bottle aging:           | Since September 2015    |

### ANALYTICAL DATA

|          |         |
|----------|---------|
| Alcohol: | 14.0 %  |
| Acidity: | 5.4 g/L |

