



FINCA ANTIGUA



PRODUCER PROFILE

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

Crianza 2012

WINE DESCRIPTION

Finca Antigua Crianza is composed of 50% Tempranillo, 20% Merlot, 20% Cabernet Sauvignon and 10% Syrah. Grapes are harvested during the months of September and October and then fermented in stainless steel tanks for 12 days before being aged in oak barrels for 14 months. They show a rounder, fuller, more modern version of this true Spanish classic.

WINE PRODUCTION

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

TASTING NOTES

The combination of Tempranillo, Merlot, Cabernet and Syrah give this wine unique aromas of stewed fruits, leather, tobacco, and hints of blueberry. These luscious aromas are underscored by integrated alcohol, smooth, but present, tannins, and pleasing acidity.

FOOD PAIRING

Pair this wine with Italian rice and pasta dishes. Matches well to medium-aged cheeses and to white meat, either charcoal grilled or cooked in a sauce. Accompanies fish such as sea bass or monkfish, providing consistency to these dishes without affecting their elegance.

VINEYARD & PRODUCTION INFO

Vineyard name:	Finca Antigua
Vineyard size:	1,053 acres
Soil composition:	Calcareous and Clay-Loam
Training method:	Trelling system
Elevation:	2,970 feet
Vines/acre:	640
Yield/acre:	2.4 tons
Exposure:	Eastern / Western
Year vineyard planted:	1980
Harvest time:	September-October
First vintage of this wine:	2000
Bottles produced of this wine:	300,000

WINEMAKING & AGING

Varietal composition:	50% Tempranillo, 20% Merlot, 20% Cabernet Sauvignon, 10% Syrah
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Length of maceration:	4 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	Less than 4 years
Type of oak:	American and French
Length of aging before bottling:	15 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.5 g/L

