



FINCA ANTIGUA



PRODUCER PROFILE

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

Garnacha 2015

WINE DESCRIPTION

Finca Antigua Garnacha is composed of 100% Garnacha. Grapes are harvested around the 1st week of September. They are then fermented in Stainless steel tanks for 14 days before aging in American oak.

WINE PRODUCTION

Fermentation in stainless steel, temperature-controlled vats. Maceration for 17 days.

TASTING NOTES

Finca Antigua Garnacha is a super heavy weight wine with moderate to high acidity levels. The nose has notes of raspberries and spice while the palate has flavors of red berries.

FOOD PAIRING

Pair with matured sheep and goat's milk cheeses, white meats like grilled turkey and chicken. Fantastic with charcoal-grilled veal without sauce and with the Madrid one-pot pulse (chickpeas) and meat dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	El Granero
Vineyard size:	1,052 acres
Training method:	Trelling system
Elevation:	2,970 feet
Vines/acre:	952
Yield/acre:	2.4 tons
Exposure:	Eastern / Western
Year vineyard planted:	2002
Harvest time:	September
First vintage of this wine:	2006
Bottles produced of this wine:	35,000

WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
Length of maceration:	17 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
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

ANALYTICAL DATA

Alcohol:	13.5 %
Acidity:	5.5 g/L

