

# ALTOS DE LA FINCA 2013



## HARVEST

The weather played a significant part in the vines' growing cycle leading up to the 2013 harvest as it caused a generalised delay in the plants' development. This was not a problem however as the rising temperatures in March and April redressed the balance, with the vines sprouting uniformly as a result in each plot yet with different starting dates for each variety. Moving into the month during which the grapes ripen the difference between daytime and night time temperatures increased and as a result the phenolic development of the skins of the red varieties was ideal. The 2013 harvest was fairly long, with the different varieties arriving at the winery one after the other. As is now traditional, the white Chardonnay grapes arrived first, whilst the last to be gathered in were the Petit Verdot, which were of excellent quality. This harvest produced wines with strong varietal features, an aromatic profile laden with subtleties and great personality on the palate.

## WINE MAKING

The Finca Constancia vineyards lie in a rolling landscape that offers a range of different types of soil and as a result each plot is unique, with its own personality. Some of the vineyards are situated higher up, others face the Sierra de Gredos to the north and others still face the Montes de Toledo in the south. The orientation of the vineyards and the degree to which they are exposed to the sun creates a difference between the grapes that grow in the east and those that grow in the western part of this area. Only those that grow on the east side are selected to make this wine as they ripen better and are of higher quality. Altos de la Finca 2013 underwent malolactic fermentation in selected extra fine-grained, medium toast French oak barrels then was aged for 18 months in new French oak barrels.

## WINEMAKER'S COMMENTS

Altos de la Finca's personality is defined by its glacé cherry colour, steeped in aromas of dark chocolate and cranberry that blend with those of violet coloured flowers contributed by the Syrah grapes. With a softness in the mouth reminiscent of red roses, the wine has appealing, lingering tannins and hints of caramel. A magical blend of varieties that evokes the very vineyards where the grapes are grown.

## SERVING AND PAIRING

Spectacular with dark chocolate and mint and also with mature cheese and red meat.

Grape varieties: 60% Petit Verdot, 40% Syrah

ABV: 14.5 %

Reductive sugars: 2.5 g/l

Date of harvest: mid-September 2013

Total acidity: 5.247 (tartaric acid)

Ph: 3.64

Bottled: June 2015

Volatile acidity: 0.62 (acetic acid)

Contains sulphites

Country of origin: Spain

FINCA CONSTANCIA  
Camino del Bravo, s/n 45543 Otero  
(Toledo), Tel. +34 925 861 535  
www.fincaconstancia.es  
interna@gonzalezbyass.es  
+34 956 357 000

*González Byass*  
Desde 1835  
Familia de Vino