

FINCA CONSTANCIA

PARCELA 23

2014



THE HARVEST

The most notable feature of the 2014 harvest was a final sprint in the ripening of the grapes, which was due to the high temperatures that prevailed over in the days leading up to the harvest. The heat came a no surprise to the vines, as back in the spring they had flowered early and the fruit had already begun to colour. By the end of June almost half of the future crop had started to turn colour, pointing to an early harvest. Cool summer temperatures rebalanced the cycle, producing grapes with concentrated ripeness and jammy aromas – in other words the raw material for pleasant wines with sweet tannins and a good after taste that are ideal for keeping.

MAKING THE WINE

This wine is made from Tempranillo grapes grown on plot 23, one of Finca Constancia's most unusual plots. The grapes were picked by hand and collected in small crates. Malolactic fermentation took pace in new French and American oak barrels in which the wine was subsequently left to rest for six months, taking on a subtle note of wood that defines the fruity character of this Tempranillo.

WINEMAKER'S COMMENTS

The bright cherry red colour with hints of purple is a reminder that this is a young wine. Whilst not intensely coloured, the wine does show lightly tinted, substantial legs. The predominant aromas are fresh, of red fruits with hints of alcohol accompanied by toasty notes reminiscent of aromatic herbs, mint and liquorice. A pleasant and full bodied wine. Its balanced acidity adds a touch of freshness that together with the soft, fully integrated tannins produce a long, elegant finish with hints of toffee.

SERVING AND PAIRING

Serve at between 15° and 16°C with red meat, small game, mature cheese and ibérico cured meats.

Grape varieties: 100%
Tempranillo

Date of harvest: September
2014

Ageing: 6 months in French
and American oak barrels

Bottled: June 2015

ABV: 14%

Total acidity: 5.27 (tartaric acid)

Volatile acidity: 0.55
(acetic acid)

Reductive sugars: 2.9 g/l

Ph: 3.60

Contains sulphites

Country of origin: Spain

FINCA CONSTANCIA

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Desde 1835

Familia de Vino