



MOSCATO

fragantia n°6

2014

VINTAGE

The high temperatures in the spring of 2014 accelerated the growing cycle, with the shoots and flowers appearing early on and the fruit setting early too. The cooler temperatures in July and August however rebalanced the process, the plants' growing cycle finishing perfectly, producing grapes with spectacularly strong aromatics. Muscatel is a little-grown variety in Castilla La Mancha that has adapted very well to the land, although it is very sensitive to the summer weather, which makes it ripen faster (whereas it needs to mature slowly), which is why the cooler temperatures in summer were very helpful, slowing the ripening down again.

The grapes were gradually taken to the winery where they were declared to be of "excellent" quality. Small size Muscatel berries are considered to be the finest and most elegant of the different types of Muscatel grapes. The powerful aromas justify the name of this wine. The grapes were at their optimum point of ripeness this year when they reached a potential 120, displaying their full array of aromas too.

VINEYARDS

Located in an unusual enclave, these vineyards enjoy a microclimate that has enabled the variety to adapt to the terrain to the best possible degree. Training the vines in a California Sprawl makes them easier to manage and also avoids over-exposing the leaves, whilst the clusters grow and ripen well off the ground and out of direct sunshine yet still receiving plenty of light.

MAKING THE WINE

We pick the grapes in September, during coolest part of the night. It is worth mentioning that the grapes are kept under dry ice from the moment they are harvested until they are pressed. In order to extract all the aromas from the skins the grapes are macerated at 5° C in the press for five hours, prior to fermentation. We then press them gently, just to extract the free-run juice. The process comes to a natural end when the perfect balance between acidity, alcohol content and sugar is achieved. The wine is kept at 0° C right up until it is bottled so as to preserve the natural carbon dioxide produced during fermentation. The gas in Fragantia is produced during fermentation and is absolutely natural. As a result the bubbles are a perfectly integral part of the wine that makes it sparkling on the palate.

Grape varieties: Muscatel

Date of harvest: September

ABV: 5.5%

Total acidity: 7.29g/l

Volatile acidity: 0.26g/l

Reducing sugars: 100g/l

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

WINEMAKER'S COMMENTS

Fragantia brings a touch of spring to Finca Constancia year after year, even though the harvest takes place in September. During the wine's alcoholic fermentation the winery fills with intense aromas of muscatel grapes that will lead you straight to the tanks containing the wine. The aroma is the first thing you experience: the moment you open the bottle and have been hypnotised by the fresh scent of muscatel, all you can do is let yourself be completely seduced by its freshness and inebriating taste. Fragrant, light-hearted, fresh, cheerful... full of life. Fragantia 6 is light, with a low alcohol content and enormously fruity. A little bouquet of tropical fruit and a plethora of white flowers. A light, sweet wine.

SERVING AND MATCHING

Serve at 10-12° C to enjoy at its best but without excessive cold masking Fragantia's potential. Perfect as an aperitif. A good match for pasta with wild mushrooms, risotto and blue cheese.