

FINCA CONSTANCIA

ENTRE LUNAS

2013



THE HARVEST

The weather leading up to the 2013 harvest played a major part in the vines' vegetative cycle as it caused a general delay in the plants' development. This was not a problem however as the higher temperatures in March and April brought the process back into balance, prompting the vines to sprout evenly within each plot, with each grape variety starting on a different date. The difference between the daytime and night time temperatures increased during the ripening period, which meant that the phenols in the skins of the red grape varieties ripened optimally. The 2013 harvest took place over an extended period with the different varieties arriving at the winery one after the other.

MAKING THE WINE

A radical change in the approach to cultivating vines. The aim is to use 21st century agricultural practices whilst allowing the terroir to be expressed freely by observing its natural cycles and balances and bearing in mind that it is a source of life whose riches should be preserved.

"Taking pleasure in what is natural" This is a wine made from grapes that are grown in an environmentally friendly way. It is carefully aged for 8 months in French and American oak barrels, which provide the right level of microoxygenation and hence its particular character.

We seek to capture the essence of the grape by respecting our environment and making an honest wine with "soul", which shows nature and passion in a glass.

WINEMAKER'S COMMENTS

Entre Lunas is a deep picota cherry red colour with a violet edge. It is clear and bright. On the nose it shows a broad spectrum of aromas, combining typical aromas of red and black fruits (blackberry, raspberry), liquorice and mineral notes along with pleasant hints of its time spent in wood, amongst which the spicy notes stand out together with a fine smokiness in the background.

It is full bodied, structured and meaty on the palate with a perfect balance of acidity and alcohol and a long, persistent finish with soft tannins reminiscent of chocolate and toffee.

SERVING AND PAIRING

Serve at between 15° and 16°C with red meat, iberico cured meats, mature cheeses and game.

Grape varieties: 100% organic Tempranillo	Ageing 8 months in French and American oak barrels	Total acidity: 5.46 (tartaric acid)
Date of harvest: September 2013	ABV: 14%	Reductive sugars: 2.9 g/l
Bottled: March 2015	Volatile acidity: 0.45 (acetic acid)	Ph: 3.53
		Contains sulphites

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Familia de Vino