

# FINCA CONSTANCIA

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## PARCELA 12

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### 2013

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## THE HARVEST

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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. The Chardonnay grapes arrived first, as usual, whilst the Petit Verdot, which were of extremely high quality, came in last. This harvest produced wines with pronounced varietal features, complex aromas and a strong personality on the palate.

## MAKING THE WINE

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Parcela (Plot) 12 lies at the far western end of the estate and is planted with Graciano grapes, which are of very high quality and are picked by hand. The vines grow on granite soil, which adds mineral notes to what is a very special graciano wine that develops its definitive character as it ages in French oak barrels for eight months.

## WINEMAKER'S COMMENTS

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This wine is a stunning colour typical of the Graciano grape: intense red cherry with light purple hues. Its pronounced black fruit aromas together with floral notes (violets) harmonise with the mineral tones, which develop into balsamic and cocoa aromas. On the palate it reveals its complexity and structure whilst the perfect balance between acidity, sweetness and tannins produces a highly elegant wine with a great personality.

## SERVING AND PAIRING

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Serve at between 15° and 16°C either on its own or with red meat, ibérico cured meats

<b>Grape varieties:</b> 100% Graciano	<b>Bottled:</b> May 2015	<b>Reductive sugars:</b> 2.7 g/l
<b>Date of harvest:</b> September 2013	<b>ABV:</b> 14%	<b>Ph:</b> 3.61
<b>Ageing:</b> 8 months in new French oak barrels	<b>Total acidity:</b> 5.47 (tartaric acid)	<b>Contains sulphites</b>
	<b>Volatile acidity:</b> 0.42 (acetic acid)	<b>Country of origin:</b> Spain

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*González Byass*  
Desde 1835  
Familia de Vino

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