

FINCA CONSTANCIA SELECCIÓN 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

The grapes were harvested by hand with a strict selection process ensuring that only the best bunches were picked. After being de-stemmed the grapes were transferred to fermentation tanks using nothing other than the force of gravity. This first, alcoholic fermentation took place at rigorously controlled temperatures, whilst malolactic fermentation took place in new French and American oak barrels in which the wine was subsequently left to rest for thirteen months, acquiring just the right touch of wood that characterises each component of the blend.

WINEMAKER'S COMMENTS

Finca Constancia Selección 2013 is a medium intensity deep picota cherry colour with violet hues. It is clear, bright, and powerful, with abundant legs and red fruit aromas – raspberries and redcurrants – at first followed by balsamic aromas and notes of rosemary and pepper. It is smooth and engaging on the palate, with some tannin that make it pleasing and flavoursome. Well structured, with a long finish and attractive hints of spices.

SERVING AND PAIRING

Serve at between 15° and 16°C with red meat and mature ewe's milk cheeses. Ready to drink upon release and until 2019.

Grape varieties: 33% Syrah,
33% Cabernet Sauvignon,
16% Cabernet Franc,
10% Tempranillo, 4% Graciano,
4% Petit Verdot

Date of harvest: September
2013

Bottled: June 2015

Agein: 13 months

ABV: 14%

Volatile acidity: 0.57
(acetic acid)

Total acidity: 5.65 (tartaric acid)

Reductive sugars: 2.7 g/l

Ph: 3.58

Contains sulphites

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Familia de Vino