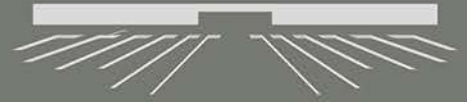


ALTOZANO TEMPRANILLO SEMISWEET 2015

FINCA
CONSTANCIA



THE HARVEST

The defining features of the 2015 harvest were a dry winter and a hot summer, which meant that the vines grew at an even pace. Véraison began in the first week of July for the earliest variety used in the blend, Sauvignon Blanc, whereas the Verdejo grapes turned colour at the end of the month.

The low temperatures in August helped the grapes to concentrate the fruit and floral aromas that evoke the freshness of the different varieties.

MAKING THE WINE

The grapes were harvested during the night to protect them from September's high daytime temperatures. Upon arrival at the winery they were macerated, cold, prior to fermentation, spending five days in contact with their marc to ensure that as much of the fruit aromas as possible were retained and the maximum colour was extracted. After undergoing alcoholic and malolactic fermentation the wine's personality was fine-tuned through three months ageing in French and American oak barrels.

WINEMAKER'S COMMENTS

This wine captivates with its intense ruby red colour and purple rim. It shows an aromatic range of flavourful black fruit and a balanced palate which leaves a sweet memory

SERVING AND PAIRING

Serve at 13 - 14°C. Ideal for drinking with pizza, seasoned pasta and red meats.

Grape varieties: 100% Tempranillo	ABV: 12%	Reductive sugars: 34.5g/l
Date of harvest: Aug 2015	Total acidity: 5.6 (tartaric acid)	Ph: 3.5
Bottled: May 2015 2016	Volatile acidity: 0.36 (acetic acid)	Contains sulphites
		Ageing: 3 months

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Desde 1835
Familia de Vino

