

FINCA CONSTANCIA

PARCELA 52

2015



THE HARVEST

The most notable feature of the 2015 harvest was the cold winter that preceded it and initially caused the vegetative cycle to progress faster than usual, with the result that the vines sprouted and flowered early.

A hot summer, however, meant that the rate of canopy and fruit growth slowed and the grapes started to ripen at the end of July.

August delivered a surprise in the form of a drop in temperatures, which meant that the Verdejo grapes ripened more slowly. Together with the variation between day and night time temperatures, this helped the grapes develop concentrated fruit and floral aromas that reflect the freshness that is typical of the variety.

MAKING THE WINE

Every year, in order to make Finca Constancia Plot 52 we create a 'blend' of three different forms of fermentation: in barrel, in wooden vats and in stainless steel tanks. With the barrel fermentation the wine stays in contact with its fine lees for six months and undergoes traditional batonnage. In the wooden vats the wine takes on some character, with a very special touch of sweet wood. Lastly, the wine ferments in stainless steel tanks to lend it a touch of 'freshness'. This triple fermentation makes it a very innovative wine that is an 'indulgence' to drink on special occasions.

WINEMAKER'S COMMENTS

100% Verdejo grapes grown on the plot that give the wine its name. The main feature of the plot is the stony ground, which produces a bright golden coloured wine with flashes of green. It displays a broad range of aromas, from herbs and fennel to tropical fruit, ripe pear and peach. Elegant, rich and intense on the palate, the dominant flavours are of fruit with light toasty notes creating a wine that is flavoursome, with a long finish and quite unforgettable.

SERVING AND PAIRING

Ideal with rice dishes, pasta, poultry and seafood, served at 8° to 10°C.

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| Grape varieties: 100% Verdejo | ABV: 13% | Residual sugars: 2.5 g/l |
| Date of harvest: mid-September 2015 | Total acidity: 6.2 (tartaric acid) | Ph: 3.3 |
| Bottled: May 2016 | Volatile acidity: 0.33 (acetic acid) | Contains sulphites |
| | | Country of origin: Spain |

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

González Byass
Desde 1835
Familia de Vino