



PARCELA 23 2012 Vino de la Tierra de Castilla



Finca Constanca

'I cannot think of a better business than making wine and to it I therefore dedicate my life.' This quote from Manuel María González in 1836 summarises the spirit of González Byass, five generations dedicated to the noble art of creating high quality wines. In fact the name 'Constancia' is homage to the founder of González Byass who believed in the importance of constancy in winemaking and his personal life and who named his first cellar in Jerez 'La Constanca'.

Finca Constanca was inaugurated in 2006 and houses the most modern technology. Visually it is divided into three parts which represent the production process; a stainless steel wing which houses the fermentation tanks, a glass area where the bottling line can be found and a wooden area which houses the barrel room where ageing is carried out. This winery is designed to produce young wines with a lot of fruit which focus on the unique characters of each variety. Wines suited to an innovative and demanding public.

Viticulture

Finca Constanca is situated in the province of Toledo in Castilla La Mancha, 86km from Madrid. The vineyard site, purchased in 2001, was chosen after extensive research across the country due to its very distinct make up of soils. Climatically speaking it is protected by two mountain ranges, Sierra de Gredos to the north and Montes de Toledo to the south, and enjoys the influence of two major rivers, Tajo and Alberche, which run nearby. The continental climate, extreme with cold winters and hot summers makes it possible to produce fantastic wines. The undulating nature of the land makes for an important variation in soil types which contributes extraordinary complexity to the wines. In general the soils are deep with good drainage however also retaining the water in the subsoil. The soils vary from slightly acidic to extremely alkaline and from slightly chalky to very chalky. In addition having previously been used for cultivating cereals the soils are ideal for planting vines. 193 hectares of the 230 hectare estate are planted with native and international grape varieties; Tempranillo, Cabernet Sauvignon, Syrah, Cabernet Franc, Petit Verdot, Graciano, old Garnacha, Verdejo, Sauvignon Blanc and Chardonnay. In addition the vineyard is divided into 70 plots which are all harvested and vinified separately which allows for perfect traceability and for the production of single plot wines.

This wine is produced from a specially selected plot which produces the best Tempranillo, plot 23 (39°59'54N 4°31'26W). This specific plot was chosen after 3 in depth studies to find the best Tempranillo grapes with regards to fruit and structure.

Vinification

Precision viticulture is carried out where all details of the process are controlled from the vineyard to the elaboration of the wine, including manual harvest and two selection stages of the grapes, one in the vineyard and then sorting tables in the winery. The malolactic fermentation takes place in new French and American oak barrels where the wine then remains for a further 6 months.

Tasting Note

Deep ruby red with purple hues. Aromas of the Tempranillo variety, intense aromas of red fruit accompanied by the spiced aromas of the wood. On the mouth powerful, flavorful and well structured. Ideal to be enjoyed on its own however also perfect with red meats, cured meats and cheeses and game.

Further Information

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Technical Information

Varietal: 100% Tempranillo

Alcohol: 14 %

Ageing: 6 months in new American and French oak barrels

pH: 3.52

Volatile Acidity: 0.55 g/l

Total Acidity: 5.3 g/l

Total Sugars: 2.5 g/l

