

# ALTOZANO VERDEJO & SAUVIGNON BLANC 2020



## THE HARVEST

"Entre Aguas" (amidst water) is the phrase that would best describe the 2020 vintage here at Finca Constantia – water is a gift from heaven and this year it has left its mark. As well as the important influence of the River Tajo and Alberche, which form the boundary to our region, the rain has defined this very singular vintage. This year, more than any, our commitment to the team has been so important, centered around the search of maximum quality and optimal maturity, adapting constantly to the changes we have faced, including stopping the collection of the grapes during the harvest in order to achieve the best characteristics for the very best ageing potential and the wonderful extraction of colour that we found in our glasses on the very first day of harvest. Harvest started on the 6th August with the white varieties – balanced and very delicate, it is fair to say that we didn't just find aromas but subtle perfumes. With September came the red varieties: intense and pure in colour, structured and with magnificent potential. Our Petit Verdot is the anecdote of the year – defined by key word "patience". It arrived in October... asking for more time on the vine... until the 10th of the month when the pips finally achieved perfect maturity – a spectacular result.

## MAKING THE WINE

The selected grapes were picked at night so as to retain the essence of the variety, which was then extracted in the press after the grapes had macerated at a low temperature while being protected from the air. Alcoholic fermentation took place in stainless steel tanks at strictly controlled temperatures. The wine was then kept on its lees for at least two months so as to produce the creaminess that is present in the jammy finish of Altozano Verdejo-Sauvignon.

## WINEMAKER'S COMMENT

"Fresh, light and fruity". Altozano Verdejo & Sauvignon Blanc delivers an explosion of aromas on the nose, a blend of floral notes, fennel and freshly cut grass from the Verdejo grapes along with aromas of exotic fruit – mango and passion fruit – from the Sauvignon Blanc. The wine is golden coloured with greenish glints. On the palate it is fresh, buttery and has a very pleasant long finish.

## SERVICE AND PAIRING

Serve at between 9 and 10 °C as an aperitif, with shellfish, fish and salads.

**Grape varieties:** 70% Verdejo,  
30% Sauvignon Blanc

**Date of harvest:** August 2020

**Date of bottling:** November  
2020

**ABV:** 12,5%

**Total acidity:** 6.95 (tartaric acid)

**Volatile acidity:** 0.20  
(acetic acid)

**Reductive sugars:** 2.5 g/l

**Ph:** 3.20

**Contains sulphites**

**Country of origin:** España

### FINCA CONSTANCIA

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