

ALTOZANO

TEMPRANILLO CAB. SAUVIGNON

2020

FINCA
CONSTANCIA



THE HARVEST

The 2020 agricultural year in DO Somontano has been very rainy with 700mm of rain in comparison with the 75 year average of 513mm, which is a 36% total increase. The temperatures have been average with similar levels over the summer to recent years. The harvest began on the 18th August and started with Chardonnay, finishing on the 6th October with Garnacha in Secastilla. The harvest was nicely staggered, with good weather and no rain.

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 underwent cold maceration, prior to fermentation, spending 3 days at 5°C 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 separately the wine's personalities were fine-tuned through three months ageing in French and American oak barrels. The final blend was made after ageing in oak.

WINEMAKER'S COMMENTS

The first thing you notice as you begin to taste this wine is that it is a bright, deep cherry red colour with hints of violet. On the nose there are aromas of red fruits that blend harmoniously with notes of chocolate and liquorice. The palate is structured, intense and well balanced, with silky tannins that evoke spices and balsamic aromas

SERVING AND PAIRING

Serve at 17-18°C. An ideal wine to serve with small game, red meat, cheese and iberico cured meats.

Grape varieties: 50%
Tempranillo and 50% C. Sauv.

Total acidity: 5.99
(tartaric acid)

Contains sulphites

Date of harvest: Sep 2020

Volatile acidity: 0.42
(acetic acid)

Ageing: 3 months in American
and French oak

Bottled: May 2021

Reductive sugars: 2.3g/l

ABV: 13,5%

Ph: 3.68

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González Byass
Desde 1835
Familia de Vino

