

# ALTOZANO TEMPRANILLO SYRAH 2020



## 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

This wine has been produced from grapes grown on plots carefully selected from amongst the estate's Tempranillo and Syrah plantings. Under the guidance, as ever, of our winemaker Beatriz Paniagua, the selection process begins in the vineyard, where we seek to identify grapes that reflect the personality and the elegance of our Tempranillo and Syrah grapes respectively. Once the selected grapes have reached their optimum point of ripeness they are harvested at night. Prior to alcoholic fermentation they are cold macerated at 5°C in contact with their skins so as to preserve the fruit aromas and produce a bright, deep red colour. The two varieties are kept separate throughout the fermentation and ageing processes, right up until the final blend is created.

## WINEMAKER'S COMMENTS

"A pleasure for the senses". Altozano Tempranillo & Syrah 2020 presents an intense purple colour. On the nose it is intense with reminders of red fruit aromas mixed with elegant aromas of wild fruits. In addition powerful notes of chocolate and tobacco from the barrel ageing. On the palate soft, pleasant, balanced and persistent.

## SERVING AND PAIRING

Serve at 13-14°C. Perfect with aperitifs, pasta with mushrooms, risotto or blue cheeses.

**Grape varieties:** 50% Tempranillo and 50% Syrah

**Date of harvest:** September 2020

**Bottled:** March 2021

**Ageing:** 3 months in American and French Oak barrels

**Total acidity:** 5.87 (tartaric acid)

**Volatile acidity:** 0.40 (acetic acid)

**ABV:** 13.5%

**Reductive sugars:** 2.4 g/l

**Ph:** 3.56

**Contains sulphites**

### FINCA CONSTANCIA

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