

FINCA CONSTANCIA

ENTRE LUNAS

2018



THE HARVEST

The 2018 harvest was marked by an atypical November that suddenly turned bitterly cold. A very cold winter followed, which allowed the vines to rest exceptionally well right through the spring. The arrival of milder temperatures in June redressed the balance. The grapes ripened gradually and remained in perfect health. Because there was more rain than ever, each of the varieties was able to be picked at its optimum point or ripeness, ensuring that all the subtleties were able to slowly develop in each one. The harvest started on 17th August with the Moscatel grapes, followed by the longer-ripening Sauvignon Blanc and Verdejo, with its unrivalled balance of acidity and aromas. The last bunches of Cabernet Sauvignon were picked on 19th October, bringing arduous days of long and especially meticulous work to an end. It has been an excellent year for Tempranillo grapes with a short growing cycle and favorable weather conditions that led to a very healthy fruit.

MAKING THE WINE

"Taking pleasure in what is natural". The 15 hectares of vineyard selected for making this 100% Organic Tempranillo are cultivated in line with the premises of biodynamic agriculture. This understands that the vines, the soil and their surroundings comprise a balanced ecosystem and, as far as is possible, avoids resorting to external interventions, including using artificial fertilizers or herbicides, instead using natural biodynamic products as fertilising additives, made from vegetable ingredients, animal and mineral derivatives. The astral calendar and the influence of the energy in the universe play a significant role in making this wine as they determine the start of the planting, fertilising, pruning and harvesting processes in this vineyard.

It is carefully aged for 8 months in French and American oak barrels, which provide the right level of microoxygenation and hence its particular character.

WINEMAKER'S COMMENTS

Entre Lunas is a deep picota cherry red colour with a violet edge, clear and bright. On the nose it shows a broad spectrum of aromas, combining typical aromas of red and black fruits (blackberry, raspberry), liquorice and mineral notes along with pleasant hints of its time spent in wood, amongst which the spicy notes stand out together with a fine smokiness in the background. It is full bodied, structured and meaty on the palate with a perfect balance of acidity and alcohol and a long, persistent finish with soft tannins reminiscent of chocolate and toffee.

SERVING AND PAIRING

Serve at between 18° and 19°C. Perfect accompanied with red meats, iberico cured meats, mature cheeses and game.

Grape varieties: 100% Organic Tempranillo

Bottled: February 2019

Reductive sugars: 3.1 g/l

Date of harvest: September 2018

ABV: 14%

Ph: 3.51

Ageing: 8 months in new American and French oak barrels

Total acidity: 6.38 (tartaric acid)

Contains sulphites

Volatile acidity: 0.63 (acetic acid)

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