

FINCA CONSTANCIA

ENTRE LUNAS

2019



THE HARVEST

“Great undiscovered secrets”. This is the phrase that best describes our 2019 harvest, without a doubt, full of fascinating nuances. The harvest began on 12th August with our white varieties, the concentration of aromas filling the winery throughout the entire winemaking process. This vintage unveiled hidden aromas not seen before with any other vintage.

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: 2,8 g/l

Date of harvest: September 2019

ABV: 14%

Ph: 3.62

Total acidity: 5.64 (tartaric acid)

Contains sulphites

Ageing: 8 months in new American and French oak barrels

Volatile acidity: 0.68 (acetic acid)

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