

FINCA CONSTANCIA SELECCIÓN 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

The grapes were harvested by hand with a strict selection process ensuring that only the best bunches were picked. After being de-stemmed the grapes were transferred to temperature controlled fermentation tanks using nothing other than the force of gravity. Malolactic fermentation took place afterwards in new French and American oak barrels in which the wine was subsequently left to rest for thirteen months, acquiring just the right touch of wood that characterises each component of the blend.

WINEMAKER'S COMMENTS

"The heart of our winery"

Finca Constancia Selección 2018 is a good intensity deep picota cherry colour with violet hues. In the nose the red ripe fruit, plums, cherries, strawberries and redcurrants stand out. After aeration on the glass, the spices' aromas from the wood come out: clove, cinnamon, vanilla a slight hint of tobacco and toffee. It is smooth and engaging on the palate, with sweet tannins that make it velvety and pleasant. Well structured, with a long and intense finish.

SERVING AND PAIRING

Serve at between 15° and 16°C with red meat and matured ewes' milk cheeses.

Grape varieties:

40% Syrah, 35% Cabernet Sauvignon, 20% Cabernet Franc, 1% Tempranillo, 2% Graciano, 2% Petit Verdot

Date of harvest: August and September 2018

Ageing: 13 months in new American and French oak barrels

Bottled: June 2019

ABV: 14%

Total acidity: 5.82 (tartaric acid)

Volatile acidity: 0.55 (acetic acid)

Reductive sugars: 3.3 g/l

Ph: 3.6

Contains sulphites

FINCA CONSTANCIA

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