

FINCA CONSTANCIA

PARCELA 12

2017



THE HARVEST

In 2017 the weather played a significant part in the timing of the start of the harvest: high temperatures during the early part of the year together with a lack of rain in the spring meant that the early white grape varieties – Moscatel and Chardonnay – were harvested in August, by which time the bunches had developed to a degree of ripeness that could not have been better. The harvest was short, with the different grape varieties taken to the winery in an ordered way, and finished in September, with Cabernet Sauvignon and Petit Verdot being the last to be harvested.

The 2017 harvest yielded healthy, very good quality grapes that will produce well-structured, excellent quality wines with fruit aromas consistent with Finca Constancia's usual output.

MAKING THE WINE

Parcela (Plot) 12 lies at the far western end of the estate and is planted with Graciano grapes, which are of very high quality and are picked by hand. The vines grow on granite soil, which adds mineral notes to what is very special graciano wine that develops its definitive character as it ages in French oak barrels for eight months. The launch of Finca Constancia's experimental winery has enabled us to vinify different grape varieties grown in our experimental plantation separately and draw very positive conclusions about the potential they offer in line with their aromatic profile.

WINEMAKER'S COMMENTS

The wine is a stunning colour typical of the Graciano grape: intense red cherry with light purple hues. Its pronounced black fruit aromas together with floral notes (violets) harmonise with the mineral tones, which develop into balsamic and cocoa aromas. On the palate it reveals its complexity and structure whilst the perfect balance between acidity, sweetness and tannins produces a highly elegant wine with a great personality.

SERVING AND PAIRING

Serve at 18° - 19° C with red meat, small game, mature cheese and Ibérico cured meats.

Grape varieties:

100% Graciano

Bottled: July 2018

ABV: 14%

Date of harvest:

September 2017

Volatile acidity:

0.65 (acetic acid)

Reductive sugars: 3 g/l

Ageing: 8 months in new
french oak barrels

Total acidity:

5.3 (tartaric acid)

Ph: 3.67

Contains sulphites