

# FINCA CONSTANCIA

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## PARCELA 23

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### 2019

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## 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. Our different red varieties, are dominated by a deeply profound colour intensity, proof of the concentration of polyphenols which will keep the personality of the grapes alive throughout the ageing process. The harmony and balance of this vintage will provide wines whose secrets we will be discovering for years to come.

## MAKING THE WINE

This wine is made from Tempranillo grapes grown on plot 23, one of Finca Constancia's most unique plots. The grapes were picked by hand and collected in small crates. Malolactic fermentation took place in new French and American oak barrels in which the wine was subsequently left to rest for six months, taking on a subtle note of wood that defines the fruity character of this Tempranillo.

## WINEMAKER'S COMMENTS

“A legendary tempranillo”. Bright cherry red colour with purple rim reminiscent of its youth, thin layer and gently tinted thick tear. Fresh red fruit aromas predominate with hints of liquorice, hints of roasted herbs, and menthol. Friendly and broad on the palate. Its balanced acidity gives freshness, which together with fully integrated soft tannins, produce a long, elegant finish reminiscent of toffee.

## SERVING AND PAIRING

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

<b>Grape varieties:</b> 100% Tempranillo	<b>Ageing:</b> 6 months in French and American oak barrels	<b>Total acidity:</b> 5.44 (tartaric acid)
<b>Date of harvest:</b> September 2019	<b>ABV:</b> 14%	<b>Reductive sugars:</b> 3.61 g/l
<b>Bottled:</b> July 2020	<b>Volatile acidity:</b> 0.73 (acetic acid)	<b>Ph:</b> 3.61
		<b>Contains sulphites</b>

FINCA CONSTANCIA  
Camino del Bravo, s/n 45543 Otero  
(Toledo). Tel. +34 925 861 535  
[www.fincaconstancia.es](http://www.fincaconstancia.es)  
[interna@gonzalezbyass.es](mailto:interna@gonzalezbyass.es)  
+34 956 357 000

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Familia de Vino