

FINCA CONSTANCIA

PARCELA 52

2020



THE HARVEST

“Entre Aguas” (amidst water) is the phrase that would best describe the 2020 vintage here at Finca Constantia– water is a gift from heaven and this year it has left its mark. As well as the important influence of the River Tajo and Alberche, which form the boundary to our region, the rain has define this very singular vintage. This year, more than any, our commitment to the team has been so important, cantered around the search of maximum quality and optimal maturity, adapting constantly to the changes we have faced, including stopping the collection of the grapes during the harvest in order to achieve the best characteristics for the very best ageing potential and the wonderful extraction of colour that we found in our glasses on the very first day of harvest. Harvest started on the 6th August with the white varieties – balanced and very delicate, it is fair to say that we didn't just find aromas but subtle perfumes. With September came the red varieties: intense and pure in colour, structured and with magnificent potential. Our Petit Verdot is the anecdote of the year – defined by key word “patience”. It arrived in October...asking for more time on the vine...until the 10th of the month when the pips finally achieved perfect maturity – a spectacular result.

MAKING THE WINE

Every year, in order to make Finca Constancia Plot 52 we create a ‘blend’ of three different forms of fermentation: in barrel, in wooden vats and in stainless steel tanks. With the barrel fermentation the wine stays in contact with its fine lees for six month and undergoes traditional batonnage. In the wooden vats the wine takes on some character, with a very special touch of sweet wood. Lastly, the wine ferments in stainless steel tanks to lend it a touch of ‘freshness’. This triple fermentation makes it a very innovative wine that is an ‘indulgence’ to drink on special occasions.

WINEMAKER’S COMMENTS

“Sunlight in a bottle”. 100% Verdejo grapes grown on the plot that give the wine its name. The main feature of the plot is the stony ground, which produces a bright golden coloured wine with flashes of green. It displays a broad range of aromas, from herbs and fennel to tropical fruit, ripe pear and peach. Elegant, rich and intense on the palate, the dominant flavours are of fruit with light toasty notes creating a wine that is flavoursome, with a long finish and quite unforgettable.

SERVING AND PAIRING

Ideal with rice dishes, pasta, poultry and seafood, served at 8° to 10°C.



Grape varieties: 100% Verdejo	ABV: 13.5%	Reductive sugars: 1.6 g/l
Date of harvest: August 2020	Volatile acidity: 0.42 (acetic acid)	Ph: 3.28
Bottled: May 2021	Total acidity: 5.83 (tartaric acid)	Contains sulphites
		Country of origin: Spain

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Desde 1835
Familia de Vino