

ALTOS DE LA FINCA 2016



HARVEST

The 2016 vintage has been characterized by several factors that have favored the quality of this harvest, among them, a later harvest with respect to other years, granting a continuous and balanced maturation of the clusters. The earliest white varieties such as Chardonnay and Moscatel were harvested at the end of August, ending the harvest two months later with varieties such as Cabernet Sauvignon or Petit Verdot. This slight delay was due to the presence of very favorable climatology during the summer, with no rainfall and mild temperatures at the end of the cycle. This allowed an optimum maturation of the clusters of healthy appearance and good quality. All this, has allowed us to harvest selectively, leisurely and without risk each of the varieties of our vineyard. The high degree of balance between vegetation, harvesting and processing has resulted in the production of excellent quality wines.

WINE MAKING

The Finca Constancia vineyards lie in a rolling landscape that offers a range of different types of soil and as a result each plot is unique, with its own personality. Some of the vineyards are situated higher up, others face the Sierra de Gredos to the north and others still face the Montes de Toledo in the south. The orientation of the vineyards and the degree to which they are exposed to the sun creates a difference between the grapes that grow in the east and those that grow in the western part of this area. Only those that grow on the east side are selected to make this wine as they ripen better are of higher quality. Altos de la Finca 2016 underwent malolactic fermentation in selected extra fine-grained, medium toast French oak barrels then was aged for 18 months in new French oak barrels.

WINEMAKER'S COMMENTS

Altos de la Finca's personality is defined by its glacé cherry colour, steeped in aromas of dark chocolate and cranberry that blend with those of violet coloured flowers contributed by the Syrah grapes. With a softness in the mouth reminiscent of red roses, the wine has appealing, lingering tannins and hints of caramel. A magical blend of varieties that evokes the very vineyards where the grapes are grown.

SERVICE & PAIRING

Serve at 18-19 °C. Spectacular with dark chocolate and mint and also with mature cheese and red meat.

Grape varieties: Petit Verdot 60%, Syrah 40%

Total Acidity: 6,00 (tartaric acid)

Ph: 3,7

Harvest date: September 2016

Volatile Acidity: 0,69 (acetic acid)

Contiene sulfitos

Country of origin: Spain

ABV: 14,5 %

Reductive sugar: 1,9 g/l

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González Byass
Desde 1835
Familia de Vino