

# FINCA CONSTANCIA

## PARCELA 23

### 2020



## THE HARVEST

“Entre Aguas” (amidst water) is the phrase that would best describe the 2020 vintage here at Finca Constancia– 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

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> 6.03 (tartaric acid)
<b>Date of harvest:</b> September 2020	<b>ABV:</b> 14%	<b>Reductive sugars:</b> 3.5 g/l
<b>Bottled:</b> July 2021	<b>Volatile acidity:</b> 0.53 (acetic acid)	<b>Ph:</b> 3.65
		<b>Contains sulphites</b>

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