

ALTOZANO

TEMPRANILLO CAB. SAUVIGNON

2021



THE HARVEST

2021 will be remembered for the snow that fell and covered our granite soils like never before. This is why we will be describing this last harvest as "Purity". From the moment the snow fell, the soil became the major factor in this year's output, delivering a very intense expression of the vines' personality and potential. The wines display great minerality, highlighting the uniqueness of each of our varieties. It all started on 10th August, when our moscatel grapes were as splendid as they could possibly be. As it is every year, this variety was the first to yield its full aromatic potential, and was used to make Frangantia. These were very good quality grapes, very healthy, concentrated and highly expressive. The key was the decision as to the exact time to harvest each area, plot and variety so as to extract the purest essence of the variety. The wines made from the 2021 harvest will deliver surprises, with distinct varietal identities that also reflect the soil in which the grapes were grown. These will be aromatic, expressive, unique wines with considerable potential for ageing. The colour and structure of our reds will provide plenty to talk about...

MAKING THE WINE

The grapes were harvested during the night to protect them from September's high daytime temperatures. Upon arrival at the winery they underwent cold maceration, prior to fermentation, spending 3 days at 5°C in contact with their marc to ensure that as much of the fruit aromas as possible were retained and the maximum colour was extracted. After undergoing alcoholic and malolactic fermentation separately the wine's personalities were fine-tuned through three months ageing in French and American oak barrels. The final blend was made after ageing in oak.

WINEMAKER'S COMMENTS

The first thing you notice as you begin to taste this wine is that it is a bright, deep cherry red colour with hints of violet. On the nose there are aromas of red fruits that blend harmoniously with notes of chocolate and liquorice. The palate is structured, intense and well balanced, with silky tannins that evoke spices and balsamic aromas.

SERVING AND PAIRING

Serve at 17-18°C. An ideal wine to serve with small game, red meat, cheese and iberico cured meats.

Grape varieties: 50% Tempranillo and 50% C. Sauv.	Total acidity: 5.4 (tartaric acid)	Contains sulphites
Date of harvest: Sep 2021	Volatile acidity: 0.52 (acetic acid)	Ageing: 3 months in American and French oak
Bottled: March 2022	Reductive sugars: 2 g/l	
ABV: 13.6%	Ph: 3.58	

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

González Byass
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