

ALTOS DE LA FINCA 2017



HARVEST

In 2017 the weather played a significant part in the timing of the start of the harvest: high temperatures during the early part of the year together with a lack of rain in the spring meant that the early white grape varieties – Moscatel and Chardonnay – were harvested in August, by which time the bunches had developed to a degree of ripeness that could not have been better. The harvest was short, with the different grape varieties taken to the winery in an ordered way, and finished in September, with Cabernet Sauvignon and Petit Verdot being the last to be harvested. The 2017 harvest yield healthy, very good quality grapes that will produce well-structured, excellent quality wines with fruit aromas consistent with Finca Constancia's usual output. The launch of Finca Constancia's experimental winery has enabled us to vinify different grape varieties grown in our experimental plantation separately and draw very positive conclusions about the potential they offer in line with their aromatic profile.

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 and 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: 6,38 (tartaric acid)

Ph: 3,7

Harvest date: September 2017

Volatile Acidity: 0,63 (acetic acid)

Contiene sulfitos

Country of origin: Spain

ABV: 14,5 %

Reductive sugar: 3,1 g/l

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

González Byass
Desde 1835
Familia de Vino