

FINCA CONSTANCIA SELECCIÓN 2019



THE HARVEST

“Great undiscovered secrets”. This is the phrase that best describes our 2019 harvest, without a doubt, full of fascinating nuances. The harvest began on 12th August with our white varieties, the concentration of aromas filling the winery throughout the entire winemaking process. This vintage unveiled hidden aromas not seen before with any other vintage. Our different red varieties, are dominated by a deeply profound colour intensity, proof of the concentration of polyphenols which will keep the personality of the grapes alive throughout the ageing process. The harmony and balance of this vintage will provide wines whose secrets we will be discovering for years to come.

MAKING THE WINE

The grapes were harvested by hand with a strict selection process ensuring that only the best bunches were picked. After being de-stemmed the grapes were transferred to temperature controlled fermentation tanks using nothing other than the force of gravity. Malolactic fermentation took place afterwards in new French and American oak barrels in which the wine was subsequently left to rest for thirteen months, acquiring just the right touch of wood that characterises each component of the blend.

WINEMAKER'S COMMENTS

“The heart of our winery”
Finca Constancia Selección 2018 is a good intensity deep picota cherry colour with violet hues. In the nose the red ripe fruit, plums, cherries, strawberries and redcurrants stand out. After aeration on the glass, the spices' aromas from the wood come out: clove, cinnamon, vanilla a slight hint of tobacco and toffee. It is smooth and engaging on the palate, with sweet tannins that make it velvety and pleasant. Well structured, with a long and intense finish.

SERVING AND PAIRING

Serve at between 15° and 16°C with red meat and matured ewes' milk cheeses.

Grape varieties:

2% Syrah, 40% Cabernet Sauvignon, 4% Cabernet Franc, 34% Tempranillo, 9% Graciano, 11% Petit Verdot

Date of harvest: September 2019

Ageing: 8 months in new American and French oak barrels

Bottled: June 2021

ABV: 14%

Total acidity: 5.96(tartaric acid)

Volatile acidity: 0.66 (acetic acid)

Reductive sugars: 3.3 g/l

Ph: 3.59

Contains sulphites

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