

FINCA CONSTANCIA

PARCELA 12

2018



THE HARVEST

The 2018 harvest was marked by an atypical November that suddenly turned bitterly cold. A very cold winter followed, which allowed the vines to rest exceptionally well right through the spring. The arrival of milder temperatures in June redressed the balance. The grapes ripened gradually and remained in perfect health. Because there was more rain than ever, each of the varieties was able to be picked at its optimum point or ripeness, ensuring that all the subtleties were able to slowly develop in each one. The harvest started on 17th August with the Moscatel grapes, followed by the longer-ripening Sauvignon Blanc, which displayed the fruit aromas typical of the variety, then the Verdejo, with its unrivalled balance of acidity and aromas. The last bunches of Cabernet Sauvignon were picked on 19th October, bring the long series of arduous days of especially meticulous work to an end.

THE WINE MAKING

Parcela (Plot) 12 lies at the far western end of the estate and is planted with Graciano grapes, which are of very high quality and are picked by hand. The vines grow on granite soil, which adds mineral notes to what is very special graciano wine that develops its definitive character as it ages in French oak barrels for eight months. 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.

WINEMAKER'S COMMENTS

The wine is a stunning colour typical of the Graciano grape: intense red cherry with light purple hues. Its pronounced black fruit aromas together with floral notes (violets) harmonise with the mineral tones, which develop into balsamic and cocoa aromas. On the palate it reveals its complexity and structure whilst the perfect balance between acidity, sweetness and tannins produces a highly elegant wine with a great personality.

SERVING AND PAIRING

Serve at 18° - 19° C with red meat, small game, mature cheese and Ibérico cured meats.

Grape varieties:

100% Graciano

Bottled: July 2018

ABV: 14%

Date of harvest:

September 2017

Volatile acidity:

0.65 (acetic acid)

Reductive sugars: 3 g/l

Ageing:

8 months in new

french oak barrels

Total acidity:

5.3 (tartaric acid)

Ph: 3.67

Contains sulphites

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Desde 1835

Familia de Vino