

FINCA CONSTANCIA

PARCELA 52

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 Fragantia. 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

Every year, in order to make Finca Constancia Plot 52 we create a 'blend' of three different forms of fermentation: in barrel, in wooden vats and in stainless steel tanks. With the barrel fermentation the wine stays in contact with its fine lees for six months and undergoes traditional batonnage. In the wooden vats the wine takes on some character, with a very special touch of sweet wood. Lastly, the wine ferments in stainless steel tanks to lend it a touch of 'freshness'. This triple fermentation makes it a very innovative wine that is an 'indulgence' to drink on special occasions.

WINEMAKER'S COMMENTS

"Sunlight in a bottle". 100% Verdejo grapes grown on the plot that give the wine its name. The main feature of the plot is the stony ground, which produces a bright golden coloured wine with flashes of green. It displays a broad range of aromas, from herbs and fennel to tropical fruit, ripe pear and peach. Elegant, rich and intense on the palate, the dominant flavours are of fruit with light toasty notes creating a wine that is flavoursome, with a long finish and quite unforgettable.

SERVING AND PAIRING

Ideal with rice dishes, pasta, poultry and seafood, served at 8° to 10°C.



Grape varieties: 100% Verdejo	ABV: 13.5%	Reductive sugars: 2.4 g/l
Date of harvest: August 2021	Volatile acidity: 0.42 (acetic acid)	Ph: 3.28
Bottled: May 2022	Total acidity: 6.34 (tartaric acid)	Contains sulphites
		Country of origin: Spain

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Desde 1835
Familia de Vino