

FINCA CONSTANCIA SELECCIÓN 2020



THE HARVEST

"Entre Aguas" (amidst water) is the phrase that would best describe the 2020 vintage here at Finca Constancia – water is a gift from heaven and this year it has left its mark. As well as the important influence of the River Tajo and Alberche, which form the boundary to our region, the rain has defined this very singular vintage.

Harvest started on the 6th August with the white varieties – balanced and very delicate, it is fair to say that we didn't just find aromas but subtle perfumes. With September came the red varieties: intense and pure in colour, structured and with magnificent potential. Our Petit Verdot is the anecdote of the year – defined by key word "patience". It arrived in October...asking for more time on the vine...until the 10th of the month when the pips finally achieved perfect maturity – a spectacular result.

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 2020 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:

15% Syrah, 18% Cabernet Sauvignon, 15% Cabernet Franc, 20% Tempranillo, 17% Graciano, 15% Petit Verdot

Date of harvest: September 2020

Ageing: 8 months in new American and French oak barrels

Bottled: June 2021

ABV: 14%

Total acidity: 5.70 (tartaric acid)

Volatile acidity: 0.58 (acetic acid)

Reductive sugars: 2.80 g/l

Ph: 3.63

Contains sulphites

FINCA CONSTANCIA

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