FINCA CONSTANCIA
PARCELA 23
2022

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THE HARVEST

Every vintage is noted for some special aspect and this one was not going to disappoint us....
A year where the heat and low rainfall would make the plants, the soil and the fruit grow in a different way, our grapes slowly adapted to the change, growing healthy and strong until they reached their optimum ripening point.
A year in which the grapes were forged in unprecedented environmental conditions, a real challenge for viticulture, for us a new "Experience" began.
On August 8th our Moscatel grape opened the doors of Finca Constancia again. The grape harvest began...our most important stage was presented as a challenge.
The grape harvest has been slow and leisurely, being the longest in history, 2 months and 2 days, ending on the 10th of October with our Petit Verdot variety.
The adequate and appropriate decisions taken, the work, management and coordination of the oenological, agricultural and operations teams have allowed us to overcome the unforeseen events encountered, to finally carry out an excellent harvest and to achieve an unbeatable quality of our wines.

MAKING THE WINE

This wine is made from Tempranillo grapes grown on plot 23, one of Finca Constancia's most unique plots. The grapes were picked by hand and collected in small crates. Malolactic fermentation took place in new French and American oak barrels in which the wine was subsequently left to rest for six months, taking on a subtle note of wood that defines the fruity character of this Tempranillo.

WINEMAKER'S COMMENTS

"A legendary tempranillo". BIt has a bright cherry red colour with purple rim, reminiscent of its youth, with a fine robe and thick, softly tinted tears. Fresh aromas of red fruit predominate with hints of liquorice, together with toasted nuances reminiscent of menthol and liquorice. Pleasant and ample on the palate. Its balanced acidity, which gives it freshness, together with smooth, fully integrated tannins, produce a long, elegant finish with hints of toffee.

SERVING AND PAIRING

Serve at between 18º and 19ºC with red meat, cured iberico meats, mature cheeses and game. Consume before 2034.

Grape varieties: Tempranillo 100%

Date of harvest: Septmeber 2022

Ageing: 6 months in French and American oak barrels

Bottled: September 2024

ABV: 14%

Acidez total: 5,80(ácido tartárico)

Volatile Acidity: 0,59 (acetic acid)

Residual Sugars: 2,6 g/l

Ph: 3,69

Contains Sulphites

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