

FINCA CONSTANCIA

ENTRE LUNAS

2021



THE HARVEST

This 2021 campaign will be remembered for the snow, which covered our granitic soils in a historic way. For this reason, the phrase that characterizes our harvest will be "The purity." From that very moment, the soils became the protagonists of this campaign, revealing all the personality and potential of the vineyard with great intensity. The wines reflect great minerality, highlighting the singularity of each of our varieties. It all began on August 10th, when our Moscatel variety was at its peak. Like every year, this variety is the first to give its full aromatic potential for the production of Fragantia. Grapes of very good quality, health, concentration, and great expression, where the key has been the decision of the precise moment of harvest, deciding each terrain, each plot, each variety, seeking the purest essence.

The wines of the 2021 harvest will surprise with their noticeable identity over the varieties and the soils from which they originate. They will be aromatic, expressive, singular wines with high aging potential.

MAKING THE WINE

"Taking pleasure in what is natural". The 15 hectares of vineyard selected for making this 100% Organic Tempranillo are cultivated in line with the premises of biodynamic agriculture. This understands that the vines, the soil and their surroundings comprise a balanced ecosystem and, as far as is possible, avoids resorting to external interventions, including using artificial fertilizers or herbicides, instead using natural biodynamic products as fertilising additives, made from vegetable ingredients, animal and mineral derivatives. The astral calendar and the influence of the energy in the universe play a significant role in making this wine as they determine the start of the planting, fertilising, pruning and harvesting processes in this vineyard. It is carefully aged for 8 months in new French and American oak barrels, which provide the right level of microoxygenation and hence its particular character.

WINEMAKER'S COMMENTS

Wine of marked intensity, picota cherry red color with violet rim, clean and bright. On the nose, it shows a wide range of aromas in which characteristic aromas of red fruit (blackberry, raspberry), licorice, and mineral tones are combined with pleasant hints of its passage through wood, highlighting the spiciness, along with a pleasant smoky background.

Its palate is enveloping, structured, and fleshy. It presents a perfect balance between acidity and alcohol, giving way to a long and persistent finish, with soft tannins reminiscent of chocolate and toffee.

SERVING AND PAIRING

Serve at between 18° and 19°C. Perfect accompanied with red meats, iberico cured meats, mature cheeses and game.

Grape varieties: 100% Organic Tempranillo

Date of harvest: September 2021

Ageing: 8 months in new American and French oak barrels

Bottled: February 2024

ABV: 14%

Total acidity: 5,94 (tartaric acid)

Volatile acidity: 0,60 (acetic acid)

Reductive sugars: 2,9 g/l

Ph: 3,65

Contains sulphites

FINCA CONSTANCIA

Camino del Bravo, s/n 45543 Otero (Toledo). Tel. +34 925 861 535

www.fincaconstancia.es

