Finca Antigua Syrah

Category	Red
Grapes	100 % Syrah
Appellation	La Mancha (D.O.)
Producer	Finca Antigua
Country	Spain
Region	Castilla La Mancha
Size	750 ml
Degree of alcohol	14 %
Serving temperature	16-18 °C
Available	Québec

Terroir

Coming from two plots, La Alfalfa and La Cantera, of twelve and thirteen hectares respectively.

Vinification and maturation

Grape harvest 2nd week of september. Wine making fermentation in stainless steel, temperature-controlled vats. Maceration for 16 days. Ageing 10 months in french oak cask.

Features

Purplish red color of good intensity. These wines are distinguished by their aromatic intensity of violet and liquorice, mineral notes and notes of ripe red fruits and freshly ground black pepper. A wine that has a pleasant freshness, with fleshy tannins. It offers an almost greasy texture that ends in a lingering finish.

Food Pairings

Especially suited for accompanying grilled meat, rice dishes with meat and vegetables (paella) and medium and mature aged cheeses.

Medals / Press reviews

Médaille d'argent « Syrah du Monde 2016 »

Product code

Québec : 10498121