



Finca Constancia Tempranillo 2009
PARCELA 23 (39°59'54N 4°31'26W)
Vino de la tierra de Castilla

Finca Constancia

"I cannot think of a better business than making wine, to it I therefore dedicate my life." Manuel M. Gonzalez, founder of Gonzalez Byass, 1836.

This statement resumes the spirit of the company, the consistency, over 170 years of history, a family company now in its 5th generation, dedicated to the production of fine wines.

The winery of Finca Constancia was constructed using the most modern technologies. The winery is designed to produce young wines with a lot of fruit and varietal characteristics and also more complex wines for a more demanding public.

Viticulture

Finca Constancia is situated in a 230 hectare property in Otero, Toledo.

The undulating terrain contains a variety of soil, which ranges from moderately acidic to extremely alkaline and from slightly chalky to very chalky. Such a variation in soil can at times complicate the management of vines, yet it also allows the winemaker to create a unique blend. The climate is extreme and dry, with great variation in temperature between seasons.

The vines include both indigenous and international varieties: Tempranillo, Cabernet Sauvignon, Syrah, Cabernet Franc, Petit Verdot, Graciano, Garnacha, Sauvignon Blanc and Verdejo.

Vinification

Precision viticulture is carried out where all details of the process are controlled from the vineyard to the elaboration of the wine, including manual harvest and two selections of grapes, one in the vineyard and one in the winery with a sorting table.

This wine was elaborated from a specially selected plot which produces the best tempranillo, **plot 23 (39°59'54N 4°31'26W)**

This specific plot was chosen after 3 in-depth studies to find the best Tempranillo grapes which reflect the potential of the Tempranillo variety with regards to structure and fruit.

Technical Information

Varietals: Tempranillo 100% selected from **Plot 23**.

Alcohol : 14%

Oak : 30% of the grape undergoes cold and carbonic maceration before fermentation. The malolactic fermentation takes place in new barrels (80% French oak and 20% American) where the wine remains for 6 months.

pH: 3,67

Residual sugar: +2 gr/l

Volatile acidity: 0,41 gr/l

Total acidity: 4.9 gr/l

Tasting note

Full of aromas of fresh fruit; red berries, cassis and black cherry with pleasant reminders of liquorice and Indian ink which are typical of our Tempranillo grape.

Full-bodied, expressive and concentrated wine showing a round and glycerol character. Firm and ripe tannins that contribute to the velvety texture, with good length on the finish.

Should be served between 16° and 18°. Perfect with red meats, quality cold meats, mature cheeses and game.

Further information

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