



SYRAH

# fragantia

2020

# n°6

## VINTAGE

“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 define this very singular vintage. This year, more than any, our commitment to the team has been so important, cantered around the search of maximum quality and optimal maturity, adapting constantly to the changes we have faced, including stopping the collection of the grapes during the harvest in order to achieve the best characteristics for the very best ageing potential and the wonderful extraction of colour that we found in our glasses on the very first day of harvest.

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.

## VINEYARDS

The vineyard where this particularly aromatic Syrah is grown is located in the foothills of the Toledo hills and the Sierra de Gredos, which create a microclimate where the difference between daytime and night time temperatures means the grapes ripen exceptionally well. With the vines trained along double Royal cordons the vineyard is streamlined and symmetrical, allowing the sun’s rays to reach the clusters and the air to circulate freely.

## MAKING THE WINE

The grapes are selected in the vineyard itself when they reach optimum ripeness, thus retaining their full essence of strawberries, violets and other flowers and the sweet, fruity touches that are so characteristic of Syrah. We harvested in September, during coolest part of the night, and the grapes were kept under dry ice from when they were picked to they were pressed. In order to extract all the aromas contained in the skins we macerate the grapes at 5° C in the press for five hours prior to fermentation. We then press them lightly just to obtain the free-run juice. The process comes to a natural end when the perfect balance between acidity, alcohol content and sugar is achieved.

## WINEMAKER’S COMMENTS

Syrah Rose is a fruity and fresh cheerful wine full of unique sensations. This low alcoholic strength rosé offers a unique range of aromas, a symphony of fleshy fruits and wild flowers. Its fine bubble, intensifies its freshness, giving rise to a vivid flavor with a seductive touch. Fragantia 6 is light, pleasant, and fun to enjoy, a result of its tingling bubbles and fresh fruit flavor.

## SERVING AND MATCHING

Serve at 8-9° C. Perfect as an aperitif. A good match for seafood, white meat, poultry and simple grill meats.

Grape varieties: Syrah

Date of harvest: September 2020

ABV:55%

Total acidity: 6.64g/l

Volatile acidity: 0.2 g/l

Reducing sugars: 99.7g/l

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