



MOSCATO

# fragantia

2020

# nº6

## 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 varietals – balanced and very delicate, it is fair to say that we didn’t just find aromas but subtle perfumes. With September came the red varietals: 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

Located In an unusual enclave, these vineyards enjoy a microclimate that has enabled the variety to adapt to the terrain to the best possible degree. Training the vines in a California Sprawl makes them easier to manage and also avoids over-exposing the leaves, whilst the clusters grow and ripen well off the ground and out of direct sunshine yet still receiving plenty of light.

## MAKING THE WINE

We pick the grapes in August, during coolest part of the night. It is worth mentioning that the grapes are kept under dry ice from the moment they are harvested until they are pressed. In order to extract all the aromas from the skins the grapes are macerated at 5oC in the press for five hours, prior to fermentation. We then press them gently, just to extract the free-run juice. The process comes to a natural end when the perfect balance between acidity, alcohol content and sugar is achieved. The wine is kept at 0°C right up until it is bottled so as to preserve the natural carbon dioxide produced during fermentation.

## WINEMAKER’S COMMENTS

Fragantia brings a touch of spring to Finca Constancia year after year, even though the harvest takes place in August. During the wine’s alcoholic fermentation the winery fills with intense aromas of muscatel grapes that will lead you straight to the tanks containing the wine. The aroma is the first thing you experience: the moment you open the bottle and have been hypnotised by the fresh scent of muscatel, all you can do is let yourself be completely seduced by its freshness and inebriating taste. Fragrant, light-hearted, fresh, cheerful...full of life. Fragantia 6 is light, with a low alcohol content and enormously fruity. A little bouquet of tropical fruit and a plethora of white flowers.

## SERVING AND PAIRING

Best served at 8-9°C I. Perfect as an aperitif. A good match for pasta with mushrooms, rissoto, and blue cheeses.

Grape varieties: Muscatel

Date of harvest: August 2020

ABV: 5.5%

Total acidity: 7.2 g/l

Volatile acidity: 0.18 g/l

Reducing sugars: 106 g/l

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