



ALTOS DE LA FINCA 2011 Vino de la Tierra de Castilla



Finca Constancia

'I cannot think of a better business than making wine and to it I therefore dedicate my life.' This quote from Manuel María González in 1836 summarises the spirit of González Byass, five generations dedicated to the noble art of creating high quality wines. In fact the name 'Constancia' is homage to the founder of González Byass who believed in the importance of constancy in winemaking and his personal life and who named his first cellar in Jerez 'La Constancia'.

Finca Constancia was inaugurated in 2006 and houses the most modern technology. Visually it is divided into three parts which represent the production process; a stainless steel wing which houses the fermentation tanks, a glass area where the bottling line can be found and a wooden area which houses the barrel room where ageing is carried out. This winery is designed to produce young wines with a lot of fruit which focus on the unique characters of each variety. Wines suited to an innovative and demanding public.

Viticulture

Finca Constancia is situated in the province of Toledo in Castilla La Mancha, 86km from Madrid. The vineyard site, purchased in 2001, was chosen after extensive research across the country due to its very distinct make up of soils. Climatically speaking it is protected by two mountain ranges, Sierra de Gredos to the north and Montes de Toledo to the south, and enjoys the influence of two major rivers, Tago and Alberche, which run nearby. The continental climate, extreme with cold winters and hot summers makes it possible to produce fantastic wines. In general the soils are deep with good drainage however also retaining the water in the subsoil. The soils vary from slightly acidic to extremely alkaline and from slightly chalky to very chalky. In addition having previously been used for cultivating cereals the soils are ideal for planting vines. 193 hectares of the 230 hectare estate are planted with native and international grape varieties; Tempranillo, Cabernet Sauvignon, Syrah, Cabernet Franc, Petit Verdot, Graciano, old Garnacha, Verdejo, Sauvignon Blanc and Chardonnay.

Vinification

The undulating orography of the estate causes differences between valleys and crests with regards to the humidity of the soil and the material swept along by the rain water. In addition the north-south orientation of the vineyards means that there are differences of levels of sun exposure from the east to west. For the elaboration of Altos de la Finca the grapes have been carefully selected from the highest and east facing parts of the best Syrah and Petit Verdot plots. The wine is then aged for 18 months in new French barrels. The result is this extraordinary wine with high expression of the varietal characteristics.

Tasting Note

Cherry red colour with blue-black tones. Aromas of black fruits, cranberries, liqueur cherries and a touch of cassis. The Syrah gives its full expression of violet flowers. Spiced notes of white pepper, cinnamon, clove and liquorice surrounded by notes of cocoa. Great presence on the mouth with envolving and silky tannins and a long aftertaste. On the mouth sweet notes with spices and notes of caramel.

Technical Information

Varietal: 60% Petit Verdot, 40% Syrah

Alcohol: 14.5 %

Ageing: 18 months in new French oak barrels

pH: 3.61

Volatile Acidity: 0.6 g/l

Total Acidity: 5.2 g/l

Total Sugars: 2.5 g/l

Further Information

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