

# FINCA CONSTANCIA SELECCIÓN 2016



## THE HARVEST

The 2016 vintage has been characterized by several factors that have favored the quality of this harvest, among them, a later harvest with respect to other years, granting a continuous and balanced maturation of the clusters. The earliest white varieties such as Chardonnay and Moscatel were harvested at the end of August, ending the harvest two months later with varieties such as Cabernet Sauvignon or Petit Verdot. This slight delay was due to the presence of very favorable climatology during the summer, with no rainfall and mild temperatures at the end of the cycle. This allowed an optimum maturation of the clusters of healthy appearance and good quality. All this, has allowed us to harvest selectively, leisurely and without risk each of the varieties of our vineyard. The high degree of balance between vegetation, harvesting and processing has resulted in the production of excellent quality wines.

## MAKING THE WINE

The grapes were harvested by hand with a strict selection process ensuring that only the best bunches were picked. After being de-stemmed the grapes were transferred to fermentation tanks using nothing other than the force of gravity. This first, alcoholic fermentation took place in new French and American oak barrels in which the wine was subsequently left to rest for thirteen months, acquiring just the right touch of wood that characterises each component of the blend.

## WINEMAKER'S COMMENTS

"The heart of our winery"

Finca Constancia Selección 2016 is a good intensity deep picota cherry colour with violet hues. In the nose the red ripe fruit, plums, cherries, strawberries and redcurrants stand out. After aeration on the glass, the spices' aromas from the wood come out: clove, cinnamon, vanilla a slight hint of tobacco and coffee.

It is smooth and engaging on the palate, with sweet tannins that make it velvety and pleasant. Well structured, with a long and intense finish.

## SERVING AND PAIRING

Serve at between 15° and 16°C with red meat and matured ewe's milk cheeses. Recommended for drinking from its release up until 2026.

Grape varieties:  
27% Syrah, 34% Cabernet Sauvignon, 15% Petit Verdot, 12% Tempranillo, 7% Cabernet Franc, 5% Graciano.

Date of harvest: Sept. 2016

Bottled: June 2018

ABV: 14%

Total acidity: 5.65 (tartaric acid)

Volatile acidity: 0.58 (acetic acid)

Reductive sugars: 2.9 g/l

Ph: 3.58

Contains sulphites

Country of origin: Spain

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