

ALTOZANO TEMPRANILLO 2018



THE HARVEST

The 2018 harvest was marked by an atypical November that suddenly turned bitterly cold. A very cold winter followed, which allowed the vines to rest exceptionally well right through the spring. The arrival of milder temperatures in June redressed the balance. The grapes ripened gradually and remained in perfect health. Because there was more rain than ever, each of the varieties was able to be picked at its optimum point or ripeness, ensuring that all the subtleties were able to slowly develop in each one. The harvest started on 17th August with the Moscatel grapes, followed by the longer-ripening Sauvignon Blanc, which displayed the fruit aromas typical of the variety, then the Verdejo, with its unrivalled balance of acidity and aromas. The last bunches of Cabernet Sauvignon were picked on 19th October, bring the long series of arduous days of especially meticulous work to an end.

MAKING THE WINE

This wine is made from Tempranillo grapes from carefully selected plots. Under the guidance of our winemaker Beatriz Paniagua, as always, the selection process begins in the vineyard, where we seek out the fruit that reflects the personality of our Tempranillo grapes.

Once they have reached their optimum point of ripeness, the grapes that have been pre-selected in the vineyard are picked during the night. Prior to alcoholic fermentation they are cold macerated, at 5°C, in contact with their skins so as to retain the fruit aromas and produce a bright, intense colour.

WINEMAKER'S COMMENTS

"A wine with character": an explosion of aromas of ripe red fruits and hints of liquorice underpin the character and personality of this 100% Tempranillo. At the same time, notes of toffee and vanilla from ageing in barrel stand out. Soft and pleasant palate with exquisite well integrated tannins and a balance of preserves and ripe jammy fruits.

SERVING AND PAIRING

Serve at 13 - 14 °C. Ideal for drinking with pizza, seasoned pasta and red meats.

Grape varieties: 100% Tempranillo	ABV: 13%	Reductive sugars: 2,3 g/l
Date of harvest: Sep 2018	Total acidity: 5,9 (tartaric acid)	Ph: 3.58
Bottled: March 2019	Volatile acidity: 0,45 (acetic acid)	Contains sulphites
		Ageing: 3 months in American oak barrels

FINCA CONSTANCIA
Camino del Bravo, s/n 45543 Otero
(Toledo), Tel. +34 925 861 535
www.fincaconstancia.es
interna@gonzalezbyass.es
+34 956 357 000

González Byass
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