

ALTOZANO TEMPRANILLO 2016



THE HARVEST

The 2016 harvest was characterised by several factors that raised the quality of this crop, including the harvest being later than in other years, which allowed the bunches to ripen gradually and evenly. The earliest white varieties such as Chardonnay and Moscatel were picked at the end of August, with the harvest coming to a close two months later as the Cabernet Sauvignon and Petit Verdot grapes were gathered in. This slight delay was down to very favourable weather during the summer, with no rain and mild temperatures at the end of the cycle. As a result the grapes looked healthy, ripened optimally and were good quality.

All of this meant that we were able to pick the different varieties in our vineyard selectively, unhurriedly and without running any risks. The smooth progress of the vegetative growth, the harvest and the vinification process produced wines of excellent quality.

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: 3g/l
Date of harvest: Sep 2016	Total acidity: 5,19 (tartaric acid)	Ph: 3.6
Bottled: May 2017	Volatile acidity: 0,43 (acetic acid)	Contains sulphites
		Ageing: 3 months

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Familia de Vino