

ALTOZANO TEMPRANILLO 2014



THE HARVEST

The most notable feature of the 2014 harvest was a final sprint in the ripening of the grapes, which was due to the high temperatures that prevailed over the last few days prior to the harvest. The heat came as no surprise to the vines, as back in the spring they had flowered early and the fruit had begun to colour too. By the end of June almost half of the future crop had turned colour, pointing to an early harvest. Cool summer temperatures rebalanced the cycle, producing grapes with concentrated ripeness and aromas tending towards those of jammy fruit – in other words the raw material for pleasant wines with sweet tannins and a good after taste that are ideal for keeping.

MAKING THE WINE

The grapes were harvested during the night to protect them from September's high daytime temperatures. Upon arrival at the winery they were macerated, cold, prior to fermentation, spending five days in contact with their marc to ensure that as much of the fruit aromas as possible were retained and the maximum colour was extracted. After undergoing alcoholic and malolactic fermentation the wine's personality was fine-tuned through three months ageing in French and American oak barrels.

WINEMAKER'S COMMENTS

An explosion of aromas of red fruits, vanilla and toffee underpins the character and personality of this 100% Tempranillo. Its intense violet colour is striking, whilst the aromas are reflected on the palate, with an exquisite balance of ripe jammy fruit and chocolatey tannins from the wood – a smooth, pleasant wine.

SERVING AND PAIRING

Serve at 15 - 16 °C. Ideal for drinking with mild flavoured meat, seasoned pasta, cheese and Ibérico cured meats.

Grape varieties:
100% Tempranillo

ABV: 13%

Reductive sugars: 3 g/l

Date of harvest: Sep 2014

Total acidity: 5.10
(tartaric acid)

Ph: 3.67

Bottled: May 2015 2014

Volatile acidity: 0.40
(acetic acid)

Contains sulphites

Ageing: 3 months

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