

ALTOZANO ROSADO 2020



VINTAGE

“Entre Aguas” (amidst water) is the phrase that would best describe the 2020 vintage here at Finca Constantia– water is a gift from heaven and this year it has left its mark. As well as the important influence of the River Tajo and Alberche, which form the boundary to our region, the rain has define this very singular vintage. This year, more than any, our commitment to the team has been so important, cantered around the search of maximum quality and optimal maturity, adapting constantly to the changes we have faced, including stopping the collection of the grapes during the harvest in order to achieve the best characteristics for the very best ageing potential and the wonderful extraction of colour that we found in our glasses on the very first day of harvest.

Harvest started on the 6th August with the white varietals – balanced and very delicate, it is fair to say that we didn't just find aromas but subtle perfumes. With September came the red varietals: intense and pure in colour, structured and with magnificent potential. Our Petit Verdot is the anecdote of the year – defined by key word “patience”. It arrived in October... asking for more time on the vine... until the 10th of the month when the pips finally achieved perfect maturity – a spectacular result.

MAKING THE WINE

The Tempranillo and Syrah grapes used to make this rosé were picked at their optimum level of ripeness. The harvest took place during the night to preserve the full panoply of fruity aromas these grapes have to offer and to draw out the dark fruits present in the Tempranillo grapes. The must macerated with its skins for a limited period of time to give this Altozano Rosé its characteristic, eye-catching colour. Alcoholic fermentation took place in stainless steel tanks to preserve its freshness and aromatic appeal.

WINEMAKER'S COMMENTS

“A temptation for the palate.” This wine is a bright and appealing raspberry colour. On the nose it displays expressive aromas evocative of blackberries and plums. On the palate it is ifresh and yummy with a long, pleasant finish.

SERVICE&PAIRING SUGGESTIONS

Serve at 9 - 10 °C. Perfect with tapas, pasta with mushrooms, risotto or blue cheeses.

Grape Varieties: 50%
Syrah & 50% Tempranillo

ABV : 13 % Vol.

PH: 2,9

Harvest: August 2020

Total Acidity : 6,95 g/l

Contains Sulphites

Bottling:
November 2020

Volatile Acidity: 0,29 g/l

Reductive sugar: 2,2 g/l

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
Desde 1835
Familia de Vino