



*GUIA CAMPSA
2008:*

91 points
Blanco 2006

*INTERNATIONAL
WINE & SPIRIT
2007:*

Bronze Medal
Blanco 2006

*WINE
ENTHUSIAST:*

86 points
„BEST BUY“
*„Open on the
bouquet, with a
pleasant spiciness.
The flavors veer
toward tangy
nectarine and
apricot... Shows
good citrus character
and plenty of pop.“*
Blanco 2006

**From the Spanish
winery that
received the most
awards in
international wine
competitions in
2006 & 2007.**

FINCA ANTIGUA	
VINTAGE:	2007
VINEYARD:	El Palomar (40 ha) in D.O. La Mancha
CATEGORY:	Young white
ALCOHOL STRENGTH:	12.5 %vol
TOTAL ACIDITY:	5,9 g/l as tartaric acid
HARVEST DATE:	4 th week in September
GRAPE VARIETY:	100% Viura
VINIFICATION:	Fermentation and maceration for 32 days in stainless steel, temperature-controlled vats.
AGEING:	5 months over lees with weekly batonage.
BOTTLING:	February 2008

TASTING NOTE	
VISUAL:	Deep lemon yellow with glints of emerald green, and with highly glycerol tears.
AROMA:	Great intensity with marked notes of apricot, peach, pear, camomile, jasmine. Clean and honest overall aroma, reminiscent of recently-cut hay and with light hints of smoke.
PALATE:	Silk and velvet mouth entry with a full body and lots of backbone. Long and flavoursome, leaving a fruity finish, with a sensation that is even more intense than in bouquet, with marked recollections of fennel and aniseed. Stands out for it's high stability in the glass, where it keeps on getting more and more complex and interesting.
A PERFECT MATCH WITH:	Fresh seafood and white fish. Creamy rice and paella. Gratinated pasta and white meat.
SERVE AT:	6-8° C





*CONCOURS
MONDIAL
BRUXELLES 2008:*

Gold Medal

*MONDE
SELECTION
INTERNATIONAL
2008:*

Silver Medal

*CONCURSO NARIZ
DE ORO (Best Nose
Challenge):*

**2nd Best Wine in
Spain**

FINCA ANTIGUA	
VINTAGE:	2006
VINEYARD:	El Granero (20 ha) in D.O. La Mancha
CATEGORY:	Red, traditionally-made varietal
ALCOHOL STRENGTH:	13 %vol
TOTAL ACIDITY:	6,0 g/l as tartaric acid
HARVEST DATE:	1 st week in October
GRAPE VARIETY:	100% Petit Verdot
VINIFICATION:	Fermentation in stainless steel temperature-controlled vats. Maceration for 22 days.
AGEING:	8 months in French oak barrels.
BOTTLING:	June 2007

TASTING NOTE	
VISUAL:	Impeccably clean and brilliant with a deep, rich purple colour and violet rim, profound and opaque.
AROMA:	Fruity (peach skin, grapefruit) and vegetable (sage) aromas as well as of undergrowth (pine bark and fallen leaves), very complex with regards to varietal aromas. The barrel-ageing provides a light lacteal touch. Elegant.
PALATE:	Intense presence with powerful sensations from the start. Although it has very fine tannin, this wine has structure and is sold (great capacity for bottle-ageing). Fresh finish, a Finca Antigua characteristic, with very nice, light bitter accents, long and pleasant, chewable.
A PERFECT MATCH WITH:	Strong, dry cheese. Oven-roasted lamb. This wine is also interesting with duck magret.
SERVE AT:	16-18° C

From the Spanish winery that received the most awards in international wine competitions in





*MONDE
SELECTION
INTERNATIONAL
2008:*

Gold Medal

*GUIA CAMPSA
2008:*

91 points

*XXI CHALLENGE
FOR
D.O. LA MANCHA
QUALITY WINES:*

Silver Medal

***From the Spanish
winery that
received the most
awards in
international wine
competitions in
2006 & 2007.***

FINCA ANTIGUA	
VINTAGE:	2006
VINEYARD:	Escalerillas (62 ha) in D.O. La Mancha
CATEGORY:	Red, traditionally-made varietal
ALCOHOL STRENGTH:	14 %vol
TOTAL ACIDITY:	5,50 g/l as tartaric acid
RESIDUAL SUGAR	<1 g/l
HARVEST DATE:	2 nd week in September
GRAPE VARIETY:	100% Tempranillo
VINIFICATION:	Fermentation in stainless steel temperature-controlled vats. Maceration for 12 days.
AGEING:	6 months in American oak barrels.
BOTTLING:	June 2007

TASTING NOTE

VISUAL: Clear and bright, high depth, with an intense violet-garnet red colour.

AROMA: Great intensity, with aromas of preserved red fruit, yoghurt (dairy products), dried figs, vanilla, toffee and white chocolate. Very elegant contribution from the barrel-ageing with a nice balance between fruit and oak. Elegant and concentrated.

PALATE: Intense attack, robust but not rough, meaty. It unfolds in the mouth to create a sensation of volume which gives it character, leaving a fresh and clean aftertaste sensation. Very long and persistent.

A PERFECT MATCH WITH: Recommended especially for medium-mature sheep and goat milk cheeses. With meat, it is best as an accompaniment to lamb and goat. It can also be matched with veal and beef. Ideal for stews, such as the Asturian ham and bean stew.

SERVE AT: 16-18° C





*GUIA CAMPSA
2008:*

90 points

*INTERNATIONAL
WINE & SPIRIT
2007:*

**Silver Medal
Cabernet 2005**

FINCA ANTIGUA	
VINTAGE:	2006
VINEYARD:	Las Mateas (115 ha) in D.O. La Mancha
CATEGORY:	Red, traditionally-made varietal
ALCOHOL STRENGTH:	14 %vol
TOTAL ACIDITY:	5,7 g/l as tartaric acid
RESIDUAL SUGAR:	<1 g/l
HARVEST DATE:	2 nd week in October
GRAPE VARIETY:	100% Cabernet-Sauvignon
VINIFICATION:	Fermentation in stainless steel temperature-controlled vats. Maceration for 17 days.
AGEING:	6 months in American oak casks
BOTTLING:	July 2007

From the Spanish winery that received the most awards in international wine competitions in 2006 & 2007.

TASTING NOTE	
VISUAL:	Bright and clear, with medium – high depth. Cherry-black colour with bluish iridescence. Marked and tinted glycerol tears.
AROMA:	Aromas very typical from this variety, with balsamic and spiced hints from the cabernet but with the signature of Finca Antigua, nuances of dairy and undergrowth, indicating the freshness we obtain due to the altitude of the estate..
PALATE:	Robust, with a lot of backbone initially unfolding a full-bodied sensation horizontally and vertically. Certain grape tannins provide fleshiness and above all a great freshness that cleans the palate. The oak coming through after with a long and persistent finish.
A PERFECT MATCH WITH:	Aged sheep and goat´s milk cheeses. It is a good accompaniment to red meats and lamb. Ideal for big game dishes such as venison, chamois or casserole wild boar. It enhances the Madrid one-pot pulse and meat dishes.
SERVE AT:	16-18° C





*XXI CHALLENGE
FOR
D.O. LA MANCHA
QUALITY WINES :*

Gold Medal

*INTERNATIONAL
WINE & SPIRIT
2007:*

Bronze Medal

*JAPAN WINE
CHALLENGE 2007*

Bronze Medal

*WINE
ENTHUSIAST:*

86 points

„Fairly big and muscular, with black fruit, cinnamon and olive notes the nose. The palate is beefy and deep, with plum and blackberry flavors. With big tannins and a full-bodied personality, this is not a lightweight“

From the Spanish winery that received the most awards in international wine competitions in 2006 & 2007.

FINCA ANTIGUA	
VINTAGE:	2005
VINEYARD:	Sierra de la Higuera (40 ha) in D.O. La Mancha
CATEGORY:	Red, traditionally-made varietal
ALCOHOL STRENGTH:	14 %vol
TOTAL ACIDITY:	5,2 g/l as tartaric acid
HARVEST DATE:	1 st week in September
GRAPE VARIETY:	100% Merlot
VINIFICATION:	Fermentation in stainless steel temperature-controlled vats. Maceration for 16 days.
AGEING:	5 months in French oak barrels.
BOTTLING:	July 2006

TASTING NOTE	
VISUAL:	Bright and clear. Deep red cherry colour with violet rim and coloured tears.
AROMA:	Large display of sensations showing a marked varietal character. Floral and fruity aromas stand out of a background full of salted food notes combined with hints from barrel aging, ranging from white chocolate to toffee aromas. Huge aromatic complexity.
PALATE:	The entry is smooth yet decisive (full tannin), showing perfectly polished tannin and a nice acidity balanced with the alcohol. It offers a mouth-filling sensation and has a long aftertaste and pleasant finish due to its fine tannin.
A PERFECT MATCH WITH:	Ideal for accompanying Japanese dishes. A good match for dry fish such as monkfish or gilt head fish. It makes a good accompaniment to white meat and is perfect for drinking with soft cow's and sheep's milk cheeses.
SERVE AT:	16-18° C





FINCA ANTIGUA

*GUÍA CAMPSA
2008:*

91 points

VINTAGE: 2005

VINEYARD: La Alfalfa (25 ha) in D.O. La Mancha

CATEGORY: Red, traditionally-made varietal

GUÍA PEÑÍN 2008:

90 points

ALCOHOL STRENGTH: 14 %vol

TOTAL ACIDITY: 5,5 g/l as tartaric acid

RESIDUAL SUGAR: <1 g/l

HARVEST DATE: 1st week in October

*INTERNATIONAL
WINE & SPIRIT
2007:*

GRAPE VARIETY: 100% Syrah

VINIFICATION: Fermentation in stainless steel
temperature-controlled vats.
Maceration for 19 days.

Bronze Medal

AGEING: 7 months in French oak barrels.

*JAPAN WINE
CHALLENGE 2007*

BOTTLING: June 2006

Bronze Medal

TASTING NOTE

*CONCOURS
MONDIALE DE
BRUXELLES 2007:*

VISUAL: Deep purple colour, with good depth,
very marked, tinted glycerol tears.
Crystal clear with bright glints.

Bronze Medal

AROMA: High aromatic intensity with initial hints
of minerals, blue flowers (violets),
followed by reminders of ripe red
berries such as blueberries and
blackberries. Hints of Indian ink and
subtle nuances of new oak, tobacco
and breadcrumbs.

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awards in
international wine
competitions in
2006 & 2007.*

PALATE: Silky attack, with a meaty and
enveloping development on the palate
without a trace of roughness. Fresh
due to the nice balance between the
acidity and the alcohol. Very fine tannin
which unfolds in the mouth to give a
velvety, full mouth feel. Very long. In
the retro nasal phase, flinty mineral
nuances appear.

A PERFECT MATCH WITH: Especially suited for accompanying
grilled meat, rice dishes with meat and
vegetables (paella) and medium and
mature cheeses. It can also
accompany fish such as grilled tuna.

SERVE AT: 16-18° C





CONCOURS
MONDIAL
BRUXELLES 2008:

Silver Medal

GUIA CAMPSA
2008:

91 points

	FINCA ANTIGUA
VINTAGE:	2005
VINEYARD:	Finca Antigua in D.O. La Mancha
CATEGORY:	Red, Crianza
ALCOHOL STRENGTH:	14 %vol
TOTAL ACIDITY:	5,6 g/l as tartaric acid
RESIDUAL SUGAR:	<1 g/l
HARVEST DATE:	1 st week in September to 1 st week in October
GRAPE VARIETY:	60% Tempranillo, 20% Cabernet-Sauvignon, 15% Merlot, 5% Syrah
VINIFICATION:	Fermentation in stainless temperature-controlled vats. Maceration for 20 days.
AGEING:	12 months in American and French oak barrels.
BOTTLING:	March 2007

From the Spanish winery that received the most awards in international wine competitions in 2006 & 2007.

TASTING NOTE	
VISUAL:	Medium-high depth, of ruby-red colouring, bright and crystal clear. Violet glints on the rim. Dense and full tears.
AROMA:	Highly intense with creamy aromas of patisserie, and dairy hints of blackberry yoghurt. Mineral character with woodland and balsamic hints. Its ageing in oak lends it nuances of spice (nutmeg) and a slight toasted sensation.
PALATE:	As well as in the nose, it also brings out a smooth creaminess initially, with a full-bodied and rounded development, with no sharp edges. The acidity and alcohol well integrated and very balanced. Long and creamy finish.
A PERFECT MATCH WITH:	Ideal as an accompaniment to Italian rice and pasta dishes. Well matched to medium aged cheeses and to white meat, either charcoal grilled or cooked in a sauce. Accompanies fish such as sea bass or monkfish, providing consistency to these dishes without affecting their elegance.
SERVE AT:	16-18° C





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2008:*

90 points

*JAPAN WINE
CHALLENGE 2007*

Silver Medal

*XXI CHALLENGE
FOR
D.O. LA MANCHA
QUALITY WINES :*

Gold Medal

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WINE & SPIRIT
2007:*

Bronze Medal

***From the Spanish
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2006 & 2007.***

FINCA ANTIGUA	
VINTAGE:	2003
VINEYARD:	Pedazo Chicote and La Longuera in D.O. La Mancha
CATEGORY:	Red, Reserva
ALCOHOL STRENGTH:	14 %vol
TOTAL ACIDITY:	6,0 g/l as tartaric acid
HARVEST DATE:	4 th week in September
GRAPE VARIETY:	70% Merlot, 20% Cabernet-Sauvignon, 10% Syrah
VINIFICATION:	Fermentation in stainless steel temperature- controlled tanks. Maceration for 27 days.
AGEING:	16 months in French oak barrels.
BOTTLING:	June 2005

TASTING NOTE

VISUAL:	Deep red colour with garnet hues and a black-cherry rim. Clear and bright with marked and tinted glycerol tears.
AROMA:	High aroma intensity, with attractive sensations of forest, fallen leaves and balsamic nuances with fresh mint, thyme and eucalyptus coming to the fore. Reminders of vanilla and dairy. The wood is very well integrated with the fruit, imbuing hints of spices, tobacco leaf, juniper and aniseed notes from the new French oak casks. Very elegant, complex and suggestive.
PALATE:	Smooth and unctuous on the palate, with no sharp edges, but with a lot of backbone. Acidity and alcohol well balanced, with a slightly sharp finish. Long and elegant, leaving a final sweet sensation. The balsamic aromas reappear in the retro nasal phase.
A PERFECT MATCH WITH:	Medium and mature cheeses. A very good pairing with oily fish such as turbot or salmon. Matches well also with red meat, roast lamb and large game dishes such as boar or venison.
SERVE AT:	16-18° C





*GUIA CAMPSA
2008:*

91 points

GUÍA PEÑIN 2008:

91 points

"Wine of deep cherry colour. Potent aroma; woodwork, jammy fruit, earthy, new oak, soft cacao. Flavoursome on the palate, concentrated, fruity, balsamic, ripe tannins, balanced, rounded."

ASCAVICUM:

***„Best wine of the
06/07 season.“***

From the Spanish winery that received the most awards in international wine competitions in 2006 & 2007.

FINCA ANTIGUA CLAVIS	
VINTAGE:	2003
VINEYARD:	Pico Garbanzo in D.O. La Mancha
CATEGORY:	Red
ALCOHOL STRENGTH:	14,0 %vol
TOTAL ACIDITY:	6,7 g/l as tartaric acid
HARVEST DATE:	3 rd week of September
GRAPE VARIETY:	7 different grapes including two varietals which are historic and unknown.
VINIFICATION:	Fermentation and maceration in stainless steel vats for 25 days temperature. Malolactic fermentation in barrels and clarification with natural egg whites.
AGEING:	19 months in new French oak casks
BOTTLING:	April 2005

TASTING NOTE	
VISUAL:	Bright and clear, with high intensity. Intense purple colour with a blue rim. The tear is red, abundant and dense.
AROMA:	Intense aromas of undergrowth and balsamic herbs (thyme, rosemary, mint) mixed with citric aromas (grapefruit, orange skin) and fruit aromas (peach skin), all balanced with spicy notes of new wood and a mineral background.
PALATE:	Intense attack with a meaty development on the palate, showing creaminess and structure at the same time, creating a sensation of volume. Fresh finish due to its pleasant acidity, long aftertaste and balsamic aromas in the retro nasal phase. Very complex.
A PERFECT MATCH WITH:	Mature sheep's and goat's milk cheeses. Suckling pig, lamb and chargrilled turbot. In general, fatty meats, which are enhanced by the fresh contrast of this wine.
SERVE AT:	18° C

