

# Tinto FIGUERO

## TINTO FIGUERO 12

ART, BALANCE, MODERNITY.

ONE OF THE MOST BEAUTIFUL EXPRESSIONS OF  
OUR LANDSCAPE.



### 2016 Vintage

The 2016 harvest was plentiful. Heavy rains in winter and spring, followed by a very dry summer gave extremely healthy berries. Harvest took place from September 29th – October 20th and gave wines with powerful black fruit aromas, balanced tannins, intense colour and low acidity.

The 2016 vintage was qualified as **Very Good**.

### Elaboration

**100% tempranillo**

**Vines planted between 1965 and 1995**

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

**12 months in oak** (25% american - 75% french)

**Alcohol:** 14,5 %

**Residual sugar:** 1,2 g/l

### Description

**Appearance:** Intense cherry-red colour and blue highlights. Clean, bright and extremely well presented.

**Nose:** Loads of complexity on the nose. Red fruits (raspberry and mulberry) dominate liquorice and spices such as nutmeg and pink pepper. It is enhanced by sweet touches of balsamic notes, cacao and toffee.

**Taste:** Excellent silky structure, well balanced and full-flavoured, with sweet and round tannins combined with good acidity, giving a freshness on the palate. Long and elegant finish.

### Serving Suggestions

Ideally served at 16°C (61°F) to accompany pork and beef dishes, stews, and hard cheeses.