

Tinto FIGUERO

TINTO FIGUERO 4

FUN, FRESH, PERSONALITY.

A WINE FOR ALL OCCASIONS TO BE ENJOYED
ALONE OR IN COMPANY.



2017 Vintage

2017 was a low-yielding and early harvest, characterized by the deep frost on April 27th, leading to 65 % less yield in La Horra. High temperatures followed with severe drought during spring and summer, giving very small berries and healthy bunches. Harvest was earlier than usual from September 14th - 27th giving the wines powerful black fruit aromas, concentration, polished tannins, intense colour and low acidity.

The 2017 vintage was qualified as *Very Good*.

Elaboration

100% tempranillo

Vines planted from 1995 onwards

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

4 months in oak (50% american - 50% french)

Alcohol: 13,5 %

Residual sugar: 1,6 g/l

Description

Appearance: Cherry-red colour and violet highlights that signifies good ripeness. Clean, bright and extremely well presented.

Nose: Predominant black berries and plums, aromas with elegant notes of black liquorice and cinnamon all well integrated with the oak.

Taste: The palate is powerful and long showing a good structure, balanced acidity and rounded sweet tannins. Lingering to the finish.

Serving Suggestions

Ideally served at 16°C (61°F) to accompany roasted pork and beef, as well as rice and vegetable dishes and semi-soft cheeses.