

# *Tinto* FIGUERO

## TINTO FIGUERO 4

FUN, FRESH, PERSONALITY.

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



### 2018 Vintage

2018 provided generous rainfall in winter and spring followed by a dry summer with cold nights in August. Harvesting occurred from 1st of October to 12th of October giving good yield and ripeness. A fresh vintage with great weight of fruit and balanced tannins.

The 2018 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:* 1,4 g/l

### Description

*Appearance:* Cherry-red colour. Clean, bright and extremely well presented.

*Nose:* Predominant red berries as raspberries and cherries aromas with elegant notes of black liquorice and nutmeg all well integrated with the oak.

*Taste:* The palate is powerful and long showing a freshness, nice structure, balanced acidity and 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.