

Tinto FIGUERO

MILAGROS DE FIGUERO

EXPRESSION, SUBTLETY, ESSENCE.

OUR MOTHER PREPARING DINNER, A CARESS, A HUG.



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 - Paraje del Camino de los Frailes

Vines planted between 1940 and 1965

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

15 months in oak (100% new 500L french oak)

Alcohol: 15 %

Residual sugar: 1,2 g/l

Exclusive production: 7.247 bottles, 175 magnums and 10 Jeroboam.

Description

Appearance: Intense cherry-red colour. Bright and extremely well presented.

Nose: Intense and complex nose dominated by candy red berries (redcurrant and cherry) with hints of clove, pink and black pepper. All flavours are seductive and in harmony.

Taste: The bouquet is powerful, excellent personality from the “terroir” with elegant tannins. Subtled presence of oak on the finish.

Serving Suggestions

This wine is ideally served at room temperature (16°C) to accompany steak, venison and other hearty fare such as stews and roast, as hard cheeses as well. We suggest decanting.