

Tinto FIGUERO

MILAGROS DE FIGUERO

EXPRESSION, SUBTLETY, ESSENCE.

OUR MOTHER PREPARING DINNER, A CARESS, A HUG.



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 - 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: 4.250 bottles and 150 magnums.

Description

Appearance: Cherry-red with intense ruby rims. Bright.

Nose: Intense, fine nose and as complex as a perfume. The fresh red fruit (raspberry and strawberry), the hints of lilac, the spices (nutmeg, cinnamon and pink pepper), the balsamic and forest floor notes and hints of pottery clay all combine to take us on a full journey of sensations and emotions.

Taste: The mouth is surprising for its freshness and its flavour: wide with its lively tannins, dynamic with its great aromatic persistence and hints of minerality. A vintage that offers us the purest expression of the Paraje del Camino de los Frailes.

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.