

Tinto FIGUERO

TINTO FIGUERO NOBLE

COURAGE, PURITY, SINGULARITY.
A MOMENT OF DEEP CONVERSATION WHERE TIME
IS FORGOTTEN.



2014 Vintage

2014 was a high yielding harvest. Generally fair and steady conditions making a very healthy vintage with an especially dry September. An early harvest took place from September 26th - October 3rd and gave the wines powerful fruit aromas, sweet tannins, intense colour and good acidity for aging in barrels.

The 2014 vintage was qualified as *Very Good*.

Elaboration

100% tempranillo - Torrosillo Plot

Vines planted in 1950

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

21 months in oak (100% thin grain french oak)

Alcohol: 14,5 %

Residual sugar: 1,9 g/l

Exclusive production: 4.535 bottles and 50 magnums

Description

Appearance: Deep cherry-red colour with beautiful bright red hues and long legs.

Nose: Excellent complexity starting with blackberries and blueberries and hints of liquorice and cocoa. Some leather aromas continue with spices such as black pepper, nutmeg and hints of bakery. All of them in perfect harmony.

Taste: Dense, rich, with good acidity and full bodied. As its name suggests, the nobility of this wine is experienced from the very first sip to the long, lingering, and velvety finish.

Serving Suggestions

This wine is ideally served at temperature 16°C (61°F) to accompany steak, venison and other hearty fare such as stews and roast, as hard cheeses as well. We suggest decanting.