

*Tinto*  
**FIGUERO**

# TINTO FIGUERO NOBLE

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



## 2017 Vintage

2017 was a low-yielding, early harvest, characterized by 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 - 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:* 15 %

*Residual sugar:* 1,9 g/l

*Exclusive production:* 9.787 bottles and 250 magnums

## Description

*Appearance:* Deep cherry red color with fine garnet rims. The flow of a dense and thick tear predicts its volume.

*Nose:* Intense and very complex nose, dominated by red fruit (raspberry, currant and plum) with many spicy nuances (licorice, black and pink pepper, cinnamon,...), a delicate floral touch of rose petals, balsamic notes, anise and of mountain grass and some memories of roasted coffee.

*Taste:* Very dense, powerful, with a great tannic character structure and magnificent acidity.

The intensity, the persistence of the aromas, its meatiness and its great balance make this Figüero Noble an unforgettable experience. Its great power and intensity come together in a beautiful harmony with its elegance and balance.

## 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.