

# Tinto FIGUERO

## TINTO FIGUERO 12

ART, BALANCE, MODERNITY.

ONE OF THE MOST BEAUTIFUL EXPRESSIONS OF  
OUR LANDSCAPE.



### 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*

*Vines planted between 1965 and 1995*

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

*12 months in oak* (85% french - 15% american)

*Alcohol:* 14,5 %

*Residual sugar:* 1,5 g/l

### Description

*Appearance:* Has an intense robe with purple colour and violet highlights. Clean, bright and extremely well presented.

*Nose:* Very nice complexity in the nose aromas. Intense aroma of black fruits as redcurrant, blackberry and blueberry with nice red fruits (raspberry and bilberry) dominate over the aniseed, balsamic notes and species as clove, cardamom and black pepper.

*Taste:* Excellent silky structure, well balanced and full-flavoured, with sweet and round tannins combined with good acidity, giving a freshness on the palate. Long and elegant finish.

### Serving Suggestions

Ideally served at 16°C (61°F) to accompany pork and beef dishes, stews, and hard cheeses.