

Tinto FIGUERO

TINTO FIGUERO 12

ART, BALANCE, MODERNITY.

ONE OF THE MOST BEAUTIFUL EXPRESSIONS OF
OUR LANDSCAPE.



2018 Vintage

2018 provided generous rainfall in winter and spring followed by a dry summer with cold nights in August. Harvesting occurred from 1st of October to 12th of October giving good yield and ripeness. A fresh vintage with great weight of fruit and balanced tannins.

The 2018 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 (95% french - 5% american)

Alcohol: 15 %

Residual sugar: 2,1 g/l

Description

Appearance: Red wine of intense purple colour with cherry-coloured reflections. Clean, shiny and very high-depth colour.

Nose: Intense and very complex nose, which hints of currant, blueberry, raspberry and cherry with spicy notes of black pepper, nutmeg and clove. Toasted black cocoa, cigar and liquorice. A complex, fresh and very elegant nose that invites you to enjoy the wine.

Taste: Round on the palate, with a good velvety tannic structure. Excellent balance and long persistence.

It is a wine of great elegance and freshness, very long and concentrated.

Serving Suggestions

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