

# *Tinto* FIGUERO

## TINTO FIGUERO 15 CALM, MEMORIES, CONVERSATIONS. A STROLL THROUGH THE VINES OF LA HORRA, THE WIND, THE LAND, THE VINEYARD.



### 2016 Vintage

The 2016 harvest was plentiful. Heavy rains in winter and spring, followed by a very dry summer gave extremely healthy berries. Harvest took place from September 29th – October 20th and gave wines with powerful black fruit aromas, balanced tannins, intense colour and low acidity.

The 2016 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* (90% french - 10% american)

*Alcohol:* 14,5 %

*Residual sugar:* 1,4 g/l

### Description

*Appearance:* Deep dark cherry red with purple legs. Dense, brilliant and dense tears.

*Nose:* Complex nose. Fully ripened plums and blackberries with spices such as nutmeg, clove, black and pink pepper. Also showing hints of liquorice and forest floor.

*Taste:* Very elegant in the mouth, the wine is really well balanced and its pleasant silky tannins and perfect acidity bring harmony with a long finish.

### Serving Suggestions

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