

FIGUERO

TINTO FIGUERO 15

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



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

Vines planted between 1965 and 1995

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

15 months in oak (100% french oak)

Alcohol: 15 %

Residual sugar: 1,6 g/l

Description

Appearance: Deep 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: Wide and long on the palate with magnificent balance, good acidity and a velvety tannic structure. An exceptionally elegant Reserva with great aging potential.

Serving Suggestions

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