

Tinto FIGUERO

TINTO FIGUERO 4

FUN, FRESH, PERSONALITY.

A WINE FOR ALL OCCASIONS TO BE ENJOYED
ALONE OR IN COMPANY.



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 from 1995 onwards

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

4 months in oak (50% french - 50% american)

Alcohol: 13,5 %

Residual sugar: 1,4 g/l

Description

Appearance: Cherry-red colour. Clean, bright and extremely well presented.

Nose: Predominant red berries as raspberries and cherries aromas with elegant notes of black liquorice and nutmeg all well integrated with the oak.

Taste: The palate is powerful and long showing a freshness, nice structure, balanced acidity and tannins. Lingering to the finish.

Serving Suggestions

Ideally served at 16°C (61°F) to accompany roasted pork and beef, as well as rice and vegetable dishes and semi-soft cheeses.