

Tinto FIGUERO

TINTO FIGUERO 4

FUN, FRESH, PERSONALITY.

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



2019 Vintage

2019 was a healthy dry year without visible symptoms of drought. Smaller size berries than usual. Harvesting occurred between 25th of September to 5th of October giving medium yield and perfect ripeness. Wines will be fresh and elegant with a very expressive nose, great balance and velvety tannins.

The 2019 vintage was qualified as *Excellent*.

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: 14,5 %

Residual sugar: 2,1 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.