

Tinto  
**FIGUERO**

# TINTO FIGUERO VIÑAS VIEJAS

LOVE, HONESTY, GRATITUDE.

A GIFT TO SHARE, A MOMENT FOR YOU AND YOURS.



## 2017 Vintage

2017 was a low-yielding and early harvest, characterized by the 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 - Paraaje de Zaloña*

*Vines planted between 1942 and 1965*

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

*15 months in oak* (100% new french oak)

**Alcohol:** 14,5 %

**Residual sugar:** 1,5 g/l

## Description

**Appearance:** Intense and deep high cherry-red colour with very lively tones. Clean and bright with dense tears.

**Nose:** Intense and very complex nose with a large presence of red fruit (raspberry, currant) with spicy notes (coriander seeds, pink pepper), floral touches (violet, lilac) and roasted (coffee and cigar tobacco). A very captivating nose.

**Taste:** Dense mouth with a tannic structure with character and a fleshy, slightly salty, finish. In the mouth all the aromas that we perceive in the nose are enhanced, giving this wine a special attraction. An intense wine with a marked personality.

## Serving Suggestions

This wine is ideally served at room temperature (16°C- 61°F) to accompany steak, venison and other hearty fare such as stews and roast, as well as hard cheeses. We suggest decanting.