

# Tinto FIGUERO

## TINTO FIGUERO VIÑAS VIEJAS

LOVE, HONESTY, GRATITUDE.

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



### 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 - Paraje 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, of 225L and 500L)

*Alcohol:* 15,5 %

*Residual sugar:* 1,6 g/l

### Description

*Appearance:* Intense and deep cherry colour. Clean and bright with dense tears.

*Nose:* Very intense nose of black fruits (blackberries and black currents) with an array of spiced fragrances from pepper to coriander and cigar box. Hints of liquorice accompanied by balsamic aromas, characteristics of our terroir in La Horra. A very captivating nose.

*Taste:* Dense on the palate with a velvety tannic structure and a magnificent acidity that accompanies the entire length of this wine. The perfect balance and the intense persistence of the aromas (blackberry and spices) make this wine a great Seducer.

### 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.