

Tinto FIGUERO

MILAGROS DE FIGUERO

EXPRESSION, SUBTLETY, ESSENCE.

OUR MOTHER PREPARING DINNER, A CARESS, A HUG.



2015 Vintage

2015 was a low yielding harvest. Generally fair and steady conditions making a very healthy vintage with an especially dry September. An early harvest took place from September 21st –October 3rd giving the wines powerful fruit aromas, balanced tannins, intense colour and good acidity for ageing in barrels.

The 2015 vintage was qualified as *Excellent*.

Elaboration

100% tempranillo - Paraje del Camino de los Frailes

Vines planted between 1940 and 1965

Manual harvest in wicker baskets (12kg)

Gravity assisted production (OVI System)

16 months in oak (100% new 500L french oak)

Alcohol: 14,5 %

Residual sugar: 1,2 g/l

Exclusive production: 5.844 bottles and 150 magnums

Description

Appearance: Nice and intense cherry-red colour. Dense tears clean, bright and extremely well presented.

Nose: Intense and complex nose dominated by candy red berries (redcurrant and cherry) with hints of clove, pink and black pepper. All flavours are seductive and in harmony.

Taste: The bouquet is powerful, excellent personality from the “terroir” with elegant tannins. In the after taste the fine oak notes make reappearance. Long finish in the mouth.

Serving Suggestions

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