

# Tinto FIGUERO

## MILAGROS DE FIGUERO

EXPRESSION, SUBTLETY, ESSENCE.

OUR MOTHER PREPARING DINNER, A CARESS, A HUG.



### 2016 Vintage

The 2016 harvest was plentiful. Heavy rains in winter and spring, followed by a very dry summer gave extremely healthy berries. Harvest took place from September 29th – October 20th and gave wines with powerful black fruit aromas, balanced tannins, intense colour and low acidity.

The 2016 vintage was qualified as *Very Good*.

### 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:** 15 %

**Residual sugar:** 1,2 g/l

**Exclusive production:** 7.247 bottles, 175 magnums and 10 Jeroboam.

### Description

**Appearance:** Intense cherry-red colour. 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. Subtled presence of oak on the finish.

### 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.