

FIGUERO

FIGUERO TINUS

AUTHENTICITY, EXCITEMENT, FRAGRANCE.
THE RESULT OF KNOWLEDGE. WHEN A DREAM
COMES TRUE.



2012 Vintage

2012 was a low yielding harvest due to the extremely hot and dry summer after a cold winter and good spring. Harvest took place from October 3rd-10th. A special vintage is very special that gave wines with powerful fruit aromas, sweet tannins, intense colour and good acidity for aging in barrel.

The 2012 vintage was qualified as *Very Good*.

Elaboration

100% tempranillo - Malasmañanas plot and Acos plot

Vines planted between 1940 and 1965

Manual harvest in wicker baskets (12kg) and *individual berry selection*

Alcoholic and malolactic fermentation in open 500 L barrels in vertical position on bottom with daily manual punching.

Gravity assisted production (OVI System)

24 months in 14 new thin grain french oak barrels

Alcohol: 14,5 %

Residual sugar: 1,5 g/l

Exclusive production: 1.308 bottles and 49 magnums.

Description

Appearance: Black as midnight, deep dark cherry-red colour with nice blue rings and an intense red hue and long legs. Dense and clean.

Nose: Excellent complexity starting with jammy raisins, violets, herbs, cassia, plum, black liquorice, blackberry aroma and continuing with spice as cinnamon and incense, pink pepper accents, delicate chocolate and toffee notes. Nice balsamic and mineral slate and Chinese ink hints.

Taste: Magnificent, long, velvety, very well balance, elegant and driving on the finish.

Serving Suggestions

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